

ALL
ABOUT
HOME
BAKING

CAKES

•

COOKIES

•

PASTRIES

•

BISCUITS

•

MUFFINS

•

TABLE SERVICE

•

PARTY MENUS

All about home baking



Behold the proud beauty of it.
Imagine its fresh-baked fragrance, its melting taste.
This book is dedicated to just such excellent baking

Such baking casts a magic spell

CAKES

.

COOKIES

.

PIES

.

PASTRIES

.

BISCUITS

.

MUFFINS

.

QUICK BREADS

.

FROSTINGS

.

TABLE SERVICE

.

PARTY MENUS

ALL ABOUT HOME BAKING

CONSUMER SERVICE DEPARTMENT
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It's a Wise Woman Who Knows Her Baking Rules



HAVE you ever wished you were blessed with "a born knack for baking"? Stop your wishing! There's no such thing to be had! Baking skill is made and not born. It takes no special gift, no magic touch, to work wonders with a mixing bowl. Some old-fashioned cooks, true enough, seemingly tossed things together and achieved glorious results. But the secret there was long practice. Doing a job over and over again does give one a sense of how things should look and feel; it builds up judgment which may take the place of rules.

Today's busy women, however, will not take time to learn their tricks that way, and modern knowledge makes it unnecessary. The progressive homemaker walks right up to Science and says "You tell me how." It's this love of right method, this desire to do things with a reason—in *proved* ways, that has simplified home baking and made its results more certain.

Here, in this book, there are tested ways to perfect baking. Whether you're a beginner or an old hand at the game, the things you learn here will make your baking better, easier, and more fun!

The recipes given are the result of months of experiments and careful development. They have all been tested and retested, check-

It's a Wise Woman Who Knows Her Baking Rules

ed and rechecked in the General Foods Kitchens. They are dependable in every way. Make these recipes your very own. Use them confidently. They'll make your baking one triumph after another.

This book also introduces a new simplified method of perfecting your mixing technique—the *key step method*. As you read these pages, you will discover that many baked things are related. They branch from a few basic recipes. Each basic recipe is distinguished by certain characteristic key steps in the mixing process. To master all baking—master these key steps. The picture method makes it easy.

Because the modern hostess serves charmingly, too, *All About Home Baking* includes some clever new ideas for parties and everyday occasions all through the year. Lovely table settings. Novel decorations. New menu surprises. For buffet suppers . . . luncheons . . . teas . . . all sorts of festive affairs.

Now let's begin our baking adventure! Let's start with the basic rules and follow each one carefully.

1. *Be orderly*

Do your planning before you start. Choose your recipe, read it through carefully, understand it clearly. Collect all the ingredients it calls for in their order, assemble all the utensils you will need on your work table. Cultivate the do-it-right habit. It makes the job a joy, and it saves you time, money, and many a worried moment in your baking.

2. *Use good tools*

Good tools simplify baking. They enable you to do things more easily, more accurately. They speed up mixing and help you to achieve uniformly successful results. Check up your utensils with the illustration opposite. Here are: standard measuring cup and spoons, a wooden mixing paddle, slotted spoon, scoop, rubber scraper, steel spatula, cutting knives, rotary egg beater, wire whisk, flour sieve, small sieve, mixing bowls with rounded bottoms, baking pans, pastry brush, pastry blender, biscuit cutter, wire cake tester, wire cake rack, oven thermometer, candy thermometer, pair of scissors, and a cake decorator with assorted tips.

3. *Choose good ingredients*

You can't do first-rate baking with second-rate materials. Be sure your ingredients are strictly fresh and of the finest quality. A whole chapter of this book is devoted to explaining the type of baking powder, the kind of flour, and other baking ingredients to use for finest results. Read it. Clear up once and for all those baking troubles which result from inferior or inappropriate materials. (See pages 10 to 15.)

It's a Wise Woman Who Knows Her Baking Rules



4. *Measure accurately*

That's a baking 'must.' The best materials in the world—the greatest skill in mixing—cannot overcome mistakes in the amounts of ingredients. To assure uniformly successful results, the recipes in this book are developed with a definite measuring technic. All measurements are level. The methods for measuring adopted by cooking authorities are fully described in one of the following chapters. Before you put your hand to a mixing spoon again, be sure to read it. It will give you a new confidence in all your baking, and make it easier than ever before. (See pages 16 to 22.)

5. *Mix carefully*

There are several basic methods of performing the mixing job for each type of baking. These methods are clearly described and illustrated, step by step, in the recipe sections of this book. Study them, follow them carefully. There's a real thrill in learning to do things with a reason.

6. *Know your pans and oven, and how to cool your cakes*

The actual baking process is exceedingly important. Proper pans and the best way to use them, correct oven temperatures, time-tables for baking, correct cooling of cakes after baking—all are fully discussed in a chapter on these last but not least steps toward successful baking. (See pages 23 to 28.)

Ingredients— The Inside Story of Baking Success



TO bake good things—put good things into them! There's the start of the story. You can't get light, tender textures and delicate flavors with inferior ingredients.

That's no news, you say? You wouldn't dream of using anything but fresh, high-grade ingredients? Good! But there's more to the story than that. This is a subject worth a little study.

Quality isn't the only way in which ingredients vary. There's a difference in *kinds*. Baking powders behave differently and all cannot be used in the same amounts. All flours are not alike. They're not all suited to every need.

Suppose, for instance, that a recipe calls for two level teaspoons of baking powder. Will two teaspoons of *any* baking powder do? Suppose the recipe calls for cake flour. Will you get as perfect a cake if you use ordinary flour instead?

Of course not! And the reason is simple. All good recipes are carefully worked out and tested with certain definite products. The nature of these products—the job they do—decides the kind and proportion called for in the recipe. If you substitute ingredients which behave differently you change the recipe. The results may be quite disappointing.

The rest of this chapter will open your eyes to some important differences in baking ingredients. It will tell you why the *kind* of flour and the *kind* of baking powder used in developing the recipes in this book give such excellent results. It will show you why it's important to match these recipes in every way—ingredient for ingredient, measurement for measurement—if you want them to bring you in your kitchen the same *top* results they bring in the General Foods Kitchens every time they are used.

Baking Powder—The Star Performer

Baking powder is a small part of any given recipe—yet it plays such an important rôle that it can make a great difference in the success you get in baking.

Baking powders cause doughs and batters to “rise.” There is nothing mysterious about this. There are certain chemical substances in baking powders. When moisture and heat are applied these chemicals react to form carbon-dioxide gas. As this gas rises, it stretches the dough or batter and makes it light or porous and holds it that way until the oven has done its work. This is known as



Best baking calls for quality ingredients with recipes developed for the products used. Cinnamon rolls like these tell of such a partnership

Good materials and good recipes

Ingredients—The Inside Story of Baking Success

the leavening process and must be an even, controlled action.

All baking powders are required by law to be made of pure, wholesome ingredients. And they *all* give off leavening gas. But they vary in the speed of their reaction and in the quantity of the gas lost from the surface of batters during mixing. That is why different types of baking powders require different amounts to do a job. A recipe developed with one baking powder should not be used with another without readjusting the amount used, unless the same amount is recommended for both.

So red-letter this on your list of baking rules: To get perfect leavening—the kind of leavening that will give you the fine, light texture, the velvety crumb, and the even shape of a tiptop cake—be sure that you use the baking powder which is called for in your recipe; and be sure that you use the exact amount called for.

Perfect Leavening and Maximum Protection

In the recipes in this book, Calumet Baking Powder is used. Calumet Baking Powder has a *double* leavening action, the result of a combination of two gas-releasing ingredients. For this reason, Calumet is known as "the Double-Acting Baking Powder," and is of the combination type.

Calumet's two leavening actions are perfectly controlled and timed to give a maximum protection in baking. This is how they work.

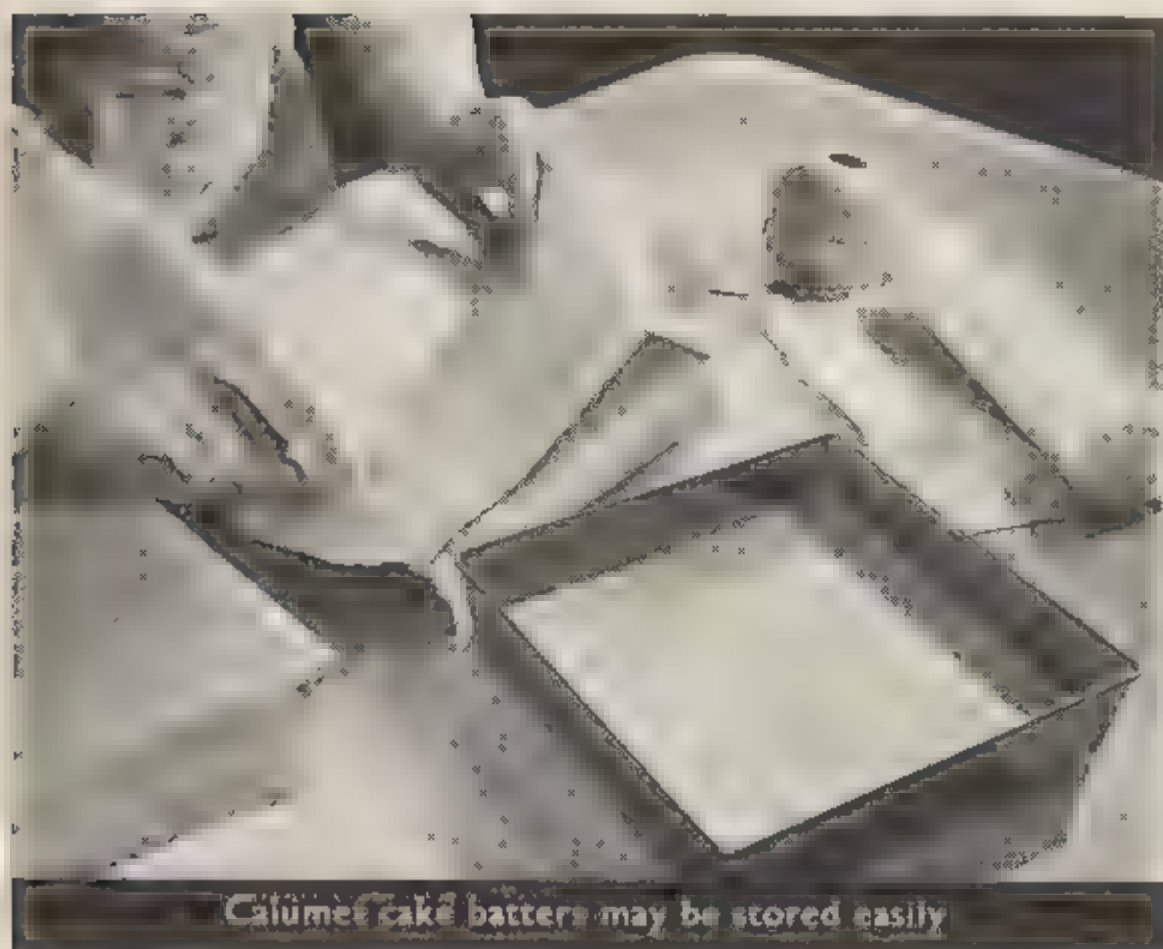
As soon as you add liquid to dry ingredients, Calumet's first action begins. Right before your eyes, hundreds of tiny bubbles are rising through the batter. This gets the leavening off to a good start.

BUT only part of the gas is released in the mixing bowl. Calumet's second action waits. In the heat of the oven, this second action gets to work. Steadily, evenly, hundreds of new tiny bubbles swell through the batter and continue the leavening. Up' . . . up' . . . they keep raising the batter and hold it high and light. Thanks to these two actions, Calumet protects your baking from start to finish.

Follow Calumet's Economical Proportion

Due to the perfect timing and efficiency of its double leavening action, the Calumet proportion is very economical. General directions are printed on the label of the Calumet can: "Use 1 level teaspoon of Calumet Baking Powder for each cup of sifted flour." This amount is only one-half to two-thirds the amount recommended by many other manufacturers.

Most of the recipes in this book call for this proportion. In some recipes, however, the number of eggs, the type of flour, or the nature of other ingredients makes slightly more or less advisable. But every recipe calling for baking powder has been tested again and again.



and has been carefully built with exactly the right proportions to give you the full advantage of Calumet's balanced Double-Action

Now!—Cake Batters Can Wait!

We explained on page 12 how Calumet's second action gets under way when the batter goes in the oven. Think what it means!

Calumet batters can be stored until you are ready to bake them

For instance, you can mix up a batch of batter—enough for three different cakes. You can divide this batter into three pans, you can store them away, and pop them into the oven as you need them—on three different days. Three glorious desserts from one mixing job! And the cake that waits longest will be as perfect as the one that is baked first. The picture above will show you how it's done.

Try this new baking idea. It saves time. It saves work. Just use the basic recipe given on page 138 for Miracle Cake.

Flour—There are Different Kinds for Home Baking

Now don't say—"Oh, yes, I know there are dozens of different brands of flour." For we don't mean *brands*—we mean *kinds*. And to get really successful results, you must choose the kind of flour best suited to the kind of thing you are baking.

Bread, for instance, requires a flour milled from *hard* or *strong* wheat which contains a tenacious, elastic gluten. This strong gluten is

Ingredients—The Inside Story of Baking Success

excellent for the slow leavening action of yeast used in bread dough. But for cakes, tender quick breads, and pastries, a very different kind of flour is needed—one of fine, pliable gluten quality which yields readily to the action of baking powder and other quick leaveners, and gives delicacy to baked products. Such a flour is Swans Down Cake Flour. It is specially milled from soft winter wheat, it contains only a small amount of gluten and that gluten is delicate and tender. Swans Down gives a fineness, lightness, and tenderness to cakes and quick breads that you cannot expect from ordinary flour.

The Swans Down Way to Quality

In this book, Swans Down Cake Flour is specified for all of the cakes and many quick breads. Swans Down, you know, is the original cake flour—and you might almost call it the "blue ribbon flour." For at state and county fairs, more prize-winning cakes are made with Swans Down than with any other one cake flour.

Cakes made with Swans Down have a silky-smooth texture and a marvelous delicacy. It gives everything you bake—pie crust, biscuits, muffins, shortcakes, cookies, griddle cakes—a fineness of texture that simply cannot be matched by ordinary flour.

Swans Down gluten is, of course, the secret. Swans Down is made from select winter wheat—and only the choicest part of the wheat kernel is used. It takes 100 pounds of soft, winter wheat to make 26 pounds of Swans Down Cake Flour.

Swans Down is also specially milled. It is ground and reground, sifted and resifted through fine silken sieves until it is 27 times as fine as ordinary flour. The careful milling which Swans Down Cake Flour undergoes is so closely controlled at every step that the final quality of the flour never varies.

You'll find the Swans Down way thriftier, too. Even the simplest economy cakes are wonderfully tender and light when made with Swans Down. Even to approximate as fine a cake with ordinary flour, you'd have to use more eggs and more shortening.

Keep your flour in a dry, cool, well-aired place. If you suspect that your flour has become damp, sift it five or six times before the opened door of a heated oven; then cool it before using.

Sugar, Shortening, Liquids, and Eggs

Confectioners' sugar is the finest white sugar made. It is used principally for frostings. Powdered sugar comes next. Then granulated sugar, which comes in different grades. Unless some other kind is called for, always use fine granulated sugar. Coarse sugar makes a coarse texture. Brown sugar and maple sugar add flavor to baked things in addition to sweetening them.

Ingredients—The Inside Story of Baking Success

Shortening makes doughs and batters "short" or tender. The shortening power of different substances varies according to the per cent of fat contained but, in most recipes, shortenings may be used interchangeably. Butter is especially good in cakes, a combination using half butter is often preferred in pie crust and short-cakes. When unsalted fat is substituted for butter, salt must be added to the recipe for flavor. Whatever the shortening you use, be sure that it is fresh and sweet, for the flavor of shortening that is rancid can always be detected in finished baking.

Sweet or sour milk and cream, buttermilk, water, or fruit juices may be used in baking. Sweet milk should be used when recipes call for milk. In using sour milk or cream, it is best to use quickly soured products, as they have better flavor than those soured slowly. Dry, powdered, evaporated, and condensed milk may also be used.

Use eggs of fine quality. They may be fresh-gathered or cold storage. When eggs are to be beaten, remove them from refrigerator several hours before using as they beat lighter and more quickly when not too cold. This is most important in making angel food or sponge cakes which depend solely on eggs for leavening.

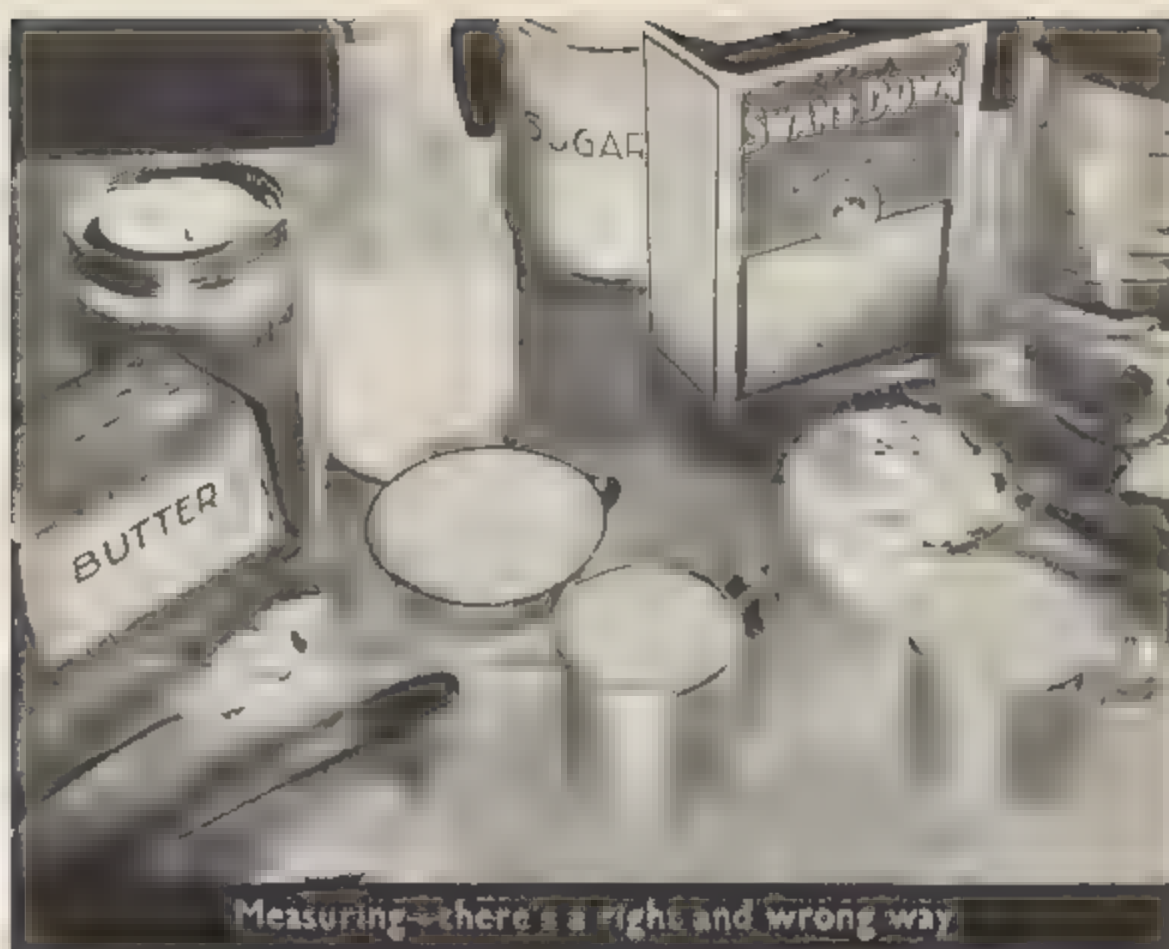
Chocolate, Coconut, and Flavorings

Chocolate is a favorite flavor in many baked products. *Baker's Unsweetened Chocolate* is specified in the recipes in this book. Its rich natural flavor and smooth texture make it a universal choice. The half-pound cake of *Baker's Unsweetened Chocolate* is grooved deeply in eight squares of one ounce each. These deep markings enable you to break off a square evenly and easily.

Coconut is friendly to all home baking. Its snowy shreds bring flavor and decoration to cakes, pies, cookies, and a host of good desserts. *Baker's Coconut, Southern Style*, is fresh-grated coconut slightly sweetened and packed, without coconut milk, in air-tight cans. Its long, lacy shred is especially appropriate for sprinkling over frosted cakes, pies, tarts. For ease in measuring, use it from the can in the amounts given in the recipes. *Baker's Coconut, Premium Shred*, is finely shredded and sugar-cured. It is carefully packaged in moisture-proof cartons that are triple-sealed to insure freshness.

Of all flavorings vanilla is perhaps the most popular. Lemon, orange, and almond are also great favorites. Many delicate, delicious blends may be produced by skillfully combining different flavors. Lemon and vanilla, or rose and almond give a subtle flavor.

Spices must be fresh and of good quality. Measure them very carefully and do not be too lavish with them, for too much spice disguises the delicate flavor of cake. Spices should be sifted with the flour to mix them well with other ingredients.



Measuring— How To Play Fair With Recipes



WHEN her cake failed, or her biscuits turned out sadly, the old-fashioned housewife sighed and said, "Bad luck!" However, the chances are that it wasn't her luck that was wrong, it was her measuring. In those days, you see, recipes were handed down from mother to daughter, with such measurements as "enough flour to make a nice stiffness" . . . "butter the size of an egg" . . . "a generous goblet of sugar" . . . "as much saleratus as will lie on a penny." And when daughter's cake couldn't quite hold a candle to mother's, it very likely was because her idea of "a nice stiffness," or "the size of an egg" was different from mother's.

For exactly how much is "enough flour to make a nice stiffness"? Is the butter to be the size of a small egg or a large egg? How measure a generous goblet of sugar?

Today, it's a happier story. Recipes travel all over the land; and thanks to the efforts of food experts, they all talk one language. A language that enables *every* woman to achieve correct measurements *every* time—standard measurements.

Always use standard measurements. Standard measuring equipment for cooking consists of a standard cup and a set of standard

Measuring—How To Play Fair With Recipes

measuring spoons. (See illustration on page 9.) You can buy them in almost any town. But wherever you buy them, be sure they conform to the specifications adopted by the United States Bureau of Standards. These are as follows:

A standard measuring cup is an accurate half-pint measure—the equivalent of 16 level tablespoons. It is grooved on one side to read $\frac{1}{4}$, $\frac{1}{2}$, and $\frac{3}{4}$; on the other, to read $\frac{1}{3}$ and $\frac{2}{3}$.

Standard measuring spoons include one tablespoon, one teaspoon, one-half teaspoon, and one-quarter teaspoon. The tablespoon is the equivalent of 3 teaspoons.

The difference between standard measurements and hit-or-miss measurements may be understood from the illustration on page 16. Here "butter the size of an egg," any kitchen cup of milk, and a "heaping" cup of flour are amounts that are ever variable, while the standard level measuring tablespoon of butter, the standard measuring cup of milk, and the standard measuring cup of sifted flour, would be the same time and again, and uniform in every kitchen.

Acceptable recipes today are developed with this standard measuring equipment. It is always used in the General Foods Kitchens. Play fair with these measurements—and they'll play fair with you.

Always use level measurements. All measurements are level. **That's the success rule of every truly modern recipe.**

Level measuring is so important, in fact, that a definite technic has been worked out for making the measurements of the various ingredients level. These technics have been so standardized that the amounts obtained are very uniform. You'll find this information carefully described and illustrated on pages 16 to 20.

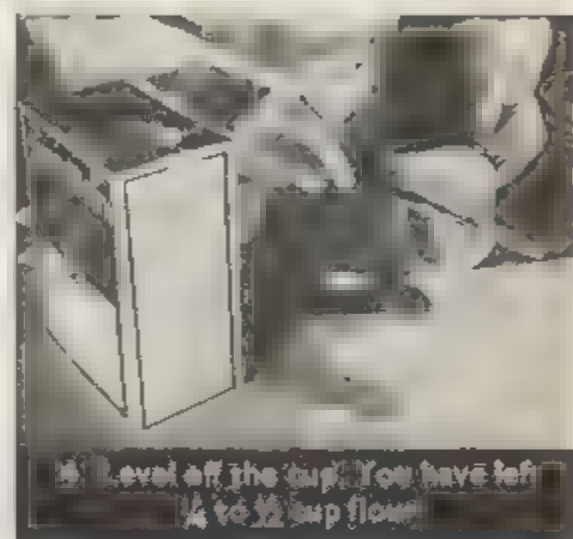
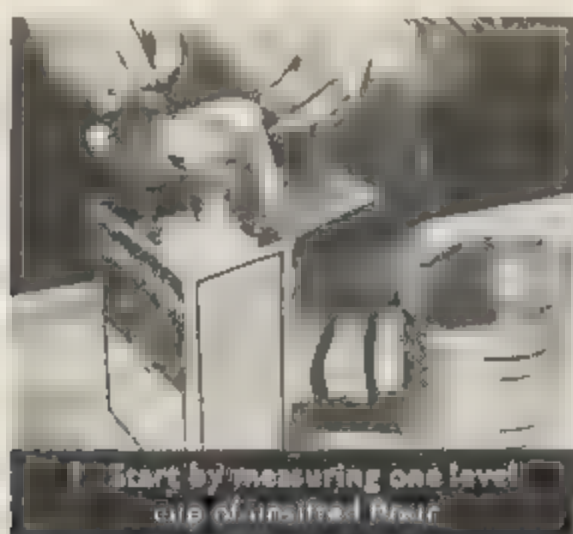
All the recipes in this book have been developed in the General Foods Kitchens, with standard level measurements. Every recipe has been made up time and again. Each ingredient and measurement has been carefully checked and rechecked. Each mixing technic has been carefully perfected. The methods given here are simple and practical. They are used by experts the country over; yet even a new bride can use them easily and successfully.

Flour—Only One Accurate Way to Measure It

Flour is one of the easiest of all ingredients to mismeasure. Suppose you fill your measuring cup level full—right from the package. How much flour would you have? Just a cup, you think? Let's look at the illustrations on page 18 and see.

What makes this difference between sifted and unsifted flour? It is caused by a peculiar tendency that flour has—the tendency to pack. And the finer the flour, the more it packs. Swans Down Cake Flour is so fine that it is important to sift it once before measuring.

Measuring—How To Play Fair With Recipes



The woman who is "too busy to bother to sift" may easily put an extra cup of flour into a cake—and ruin it! The recipes in this book call for *sifted flour*. ALWAYS SIFT FLOUR ONCE BEFORE MEASURING.

Measure flour this way (see illustration on page 19). For a cup, pile the sifted flour *lightly* into the cup with a tablespoon, level off the top with spatula or straight edge of a knife. For a fraction of a cup, cut surface of sifted flour gently toward fraction line with edge of teaspoon; do not press it down. For $\frac{1}{4}$ cup flour, it is easier to measure its equivalent—4 level tablespoons.

Two don'ts about measuring flour. Don't dip up the sifted flour with the cup—it packs it down again. Don't jar the cup on the table or rap it with a spoon while measuring—it causes the flour to settle.

Penalties of too much flour. If your cakes have ever humped in the middle, had a cracked, tough crust, or been dry and compact, you have probably used too much flour. Excessive flour is often, too, the cause of tough pie crust and humped, tunneled muffins.

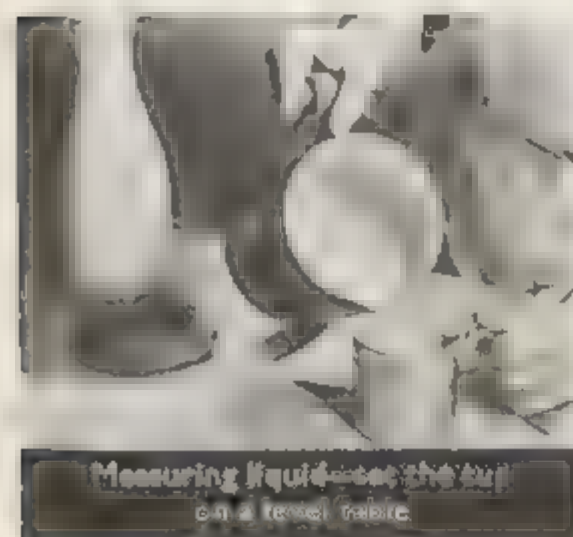
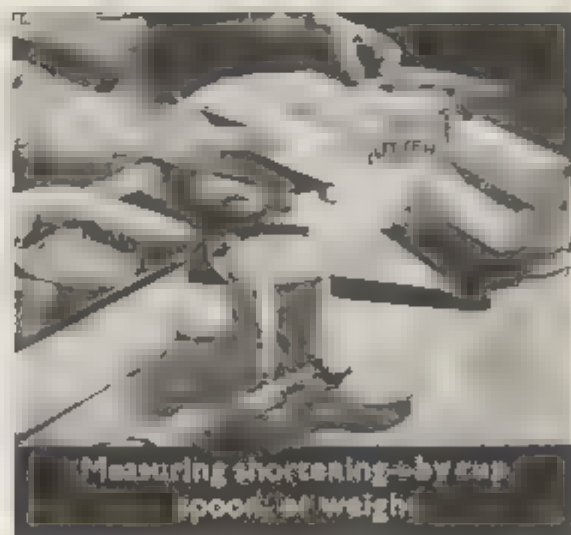
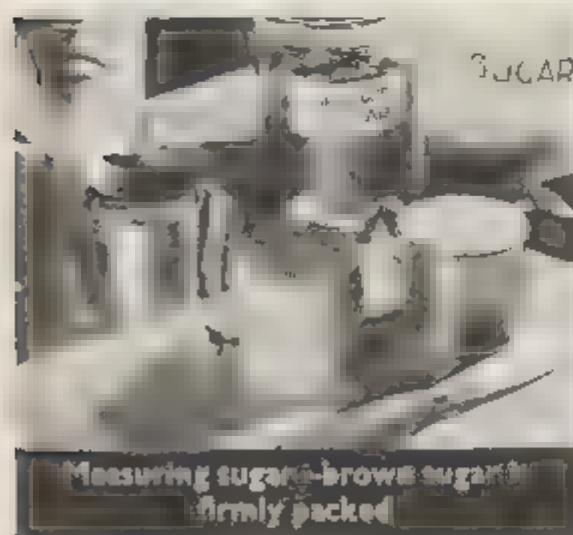
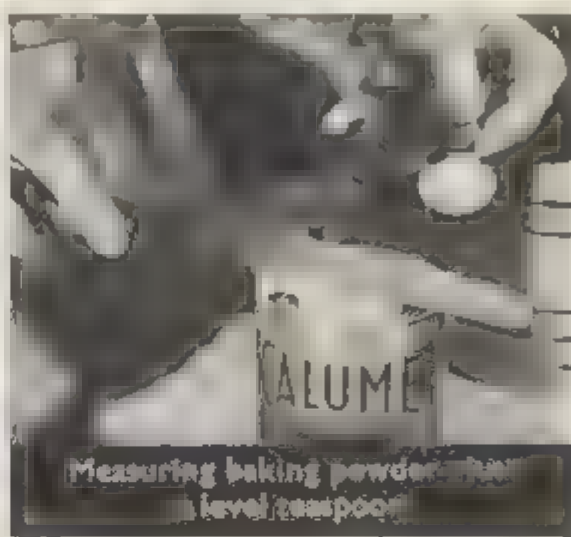
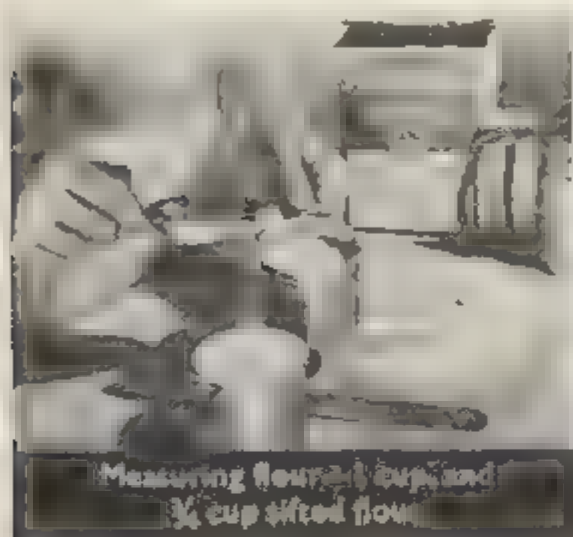
Baking Powder—Little . . . but Mighty!

Baking powder requires very *special* care in measuring. A tiny bit over or under the given amount brings all sorts of unhappy results in baking. The most frequent error is overmeasurement.

Measuring—How To Play Fair With Recipes

Remember that all baking powders are not alike in their action, or in the quantities required for success. Each type of baking powder has an ideal proportion which gives its best results.

All the recipes in this book are built on Calumet, the Double-Acting Baking Powder of the combination type. They need Calumet's Double-Action for perfect results. The amount of baking powder called for may seem small compared to that used for many other baking powders, but the efficiency of Calumet's Double-Action makes this economical proportion possible. One level teaspoon of Calumet Baking Powder to a cup of sifted flour is the usual proportion.



Measuring—How To Play Fair With Recipes

Measure baking powder this way (see illustration on page 19) Use a standard measuring spoon. Fill it heaping full, then level off smoothly with spatula or straight edge of knife.

Don't measure baking powder this way. Don't heap the teaspoon, for a heaping teaspoon may be 3 or 4 level teaspoons. Don't level off the spoon against the side of the can; the rounded edge gives you a rounding, and not a level teaspoon. Don't fill the spoon "about right" and shake off the excess, use your spatula to level off. Don't guess at fractions; use the small sizes of your set of measuring spoons to measure $\frac{1}{4}$ - or $\frac{1}{2}$ -teaspoon amounts.

Penalties of too much or too little baking powder. Too much baking powder brings all kinds of woe: batter running over edges of the pan, cake falling in the center, crackled, gummy, tough crust, coarse, crumbly texture. And too little leavening may cause undersized products, peaked, dull crust, heaviness, leathery streaks.

Measuring Sugar, Shortening, and Liquids

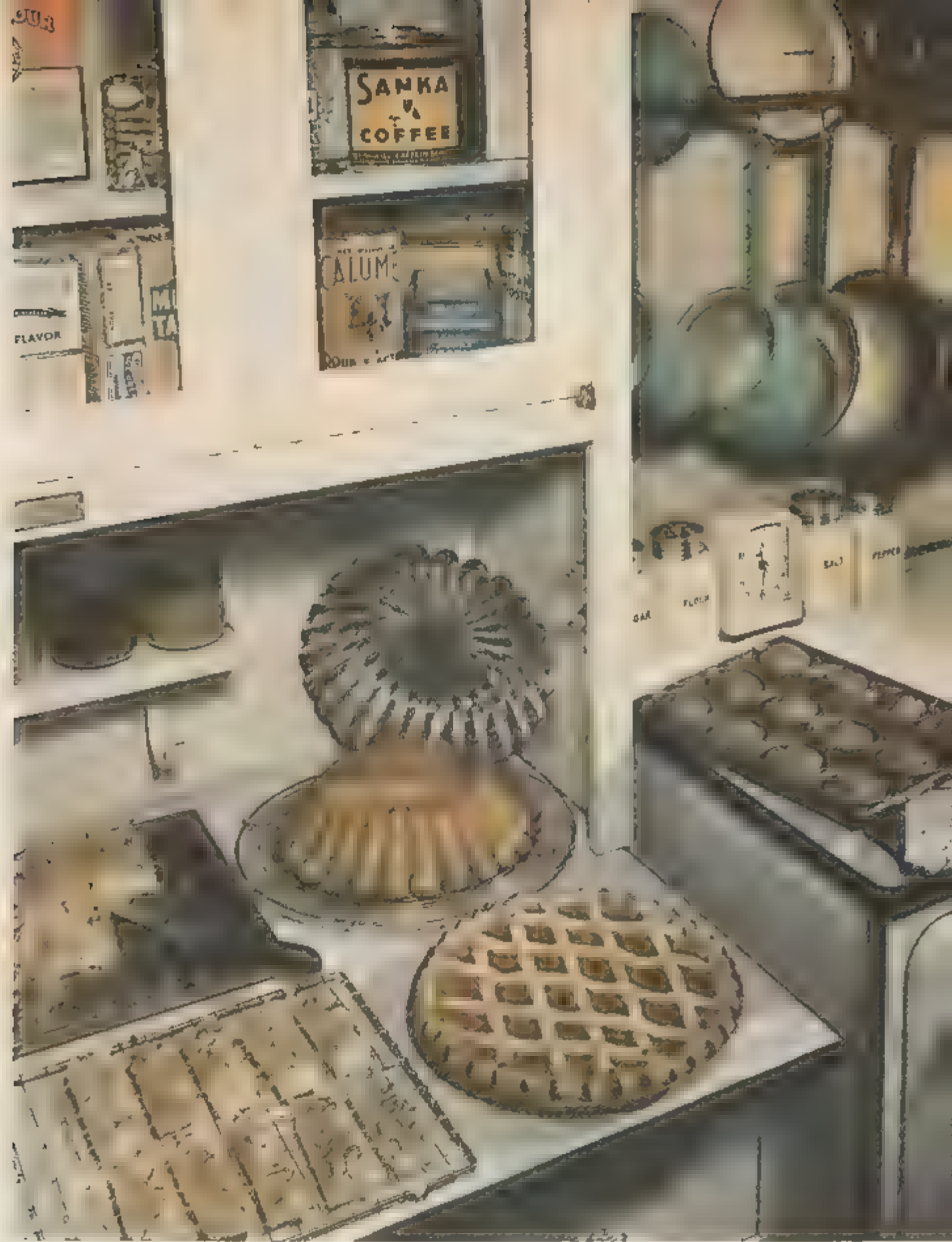
Measuring rules for white and brown sugar. (See illustration on page 19) For granulated or white sugar, fill the cup and level off with spatula or straight edge of knife. Never heap the cup or "scant" it even a little bit. For sugar, too, has baking tragedies to answer for, such as sugary crust, tough texture, and heaviness. Brown sugar takes a very different measuring rule from white. Pack it into the cup so firmly that it will keep the shape of cup when turned out.

Three measuring methods for solid shortening. (See illustration on page 19) Print butter may be measured by dividing the pound: 1 pound butter equals 2 cups. If you get butter already divided into quarters, remember that each quarter is exactly $\frac{1}{2}$ cup of butter. Shortening in bulk may be measured in small quantities by tablespoon. 4 level tablespoons equals $\frac{1}{4}$ cup. Pack the shortening firmly into the tablespoon and level off with spatula or straight edge of knife. Measure larger quantities of bulk shortening by cup, pack the shortening in so firmly that it will hold the shape of the cup when turned out and level top with spatula or straight edge of knife. For fraction of cup, press shortening in cup level with fraction mark.

How to measure melted shortening. First melt shortening over hot water. Then measure by level tablespoons.

Measure liquids on a level table. (See illustration on page 19) A cup of liquid is all that the cup will hold. Set the cup on a level table while you fill it. Don't hold it in your hand. The surface of the liquid may slant and deceive you.

Thick, sticky liquids or syrups, such as molasses, corn syrup, or honey, should be poured into spoon from the container or another spoon. (See illustration on page 19) Don't dip the spoon into sticky liquids to measure. Too much will cling to under side of spoon.



Cream cake and crisscross pie,
muffins and coconut tea strips — made in a morning.
This is making the most of your time, fuel, and effort

Make a plan for your baking day

MEASURING TABLE

Practical Weights and Measures

4 ounces	$\frac{1}{4}$ pound
16 ounces .	1 pound
60 drops	1 teaspoon
3 teaspoons .	1 tablespoon
4 tablespoons	$\frac{1}{4}$ cup
8 tablespoons	$\frac{1}{2}$ cup
16 tablespoons	1 cup
1 gill	$\frac{1}{2}$ cup
2 cups	1 pint
4 cups	2 pints or 1 quart
A dash	less than $\frac{1}{8}$ teaspoon

Weights and Measures of Ingredients

FOOD	UNIT	EQUIVALENT
Butter	1 pound	2 cups
	1 ounce	2 tablespoons
Chocolate	1 ounce	1 square
Corn meal	1 pound	3 cups
Currants	1 pound	3 cups
Eggs	1 medium	2 ounces
	8 to 10 medium	1 pound
	8 to 10 egg whites	1 cup
	12 to 14 egg yolks	1 cup
Flour		
Wheat, sifted		
Swans Down .	1 pound	4 $\frac{1}{2}$ cups
Ordinary flour	1 pound	4 cups
Graham	1 pound	3 $\frac{1}{2}$ cups
Rye	1 pound	5 cups
Lemon, juice	1 medium	3 tablespoons
rind, grated	1 medium	1 $\frac{1}{2}$ teaspoons
Marshmallows . .	$\frac{1}{4}$ pound	16 marshmallows
Nuts, in shell		
Almonds	1 pound	2 cups nut meats
Peanuts	1 pound	2 cups nut meats
Pecans	1 pound	2 cups nut meats
Walnuts	1 pound	2 cups nut meats
All nut meats .	$\frac{1}{4}$ pound (4 ounces)	1 cup meats, chopped
Orange, juice	1 medium	$\frac{1}{2}$ cup
rind, grated . .	1 medium	1 tablespoon
Raisins, seeded . .	1 package (15 ounces)	3 $\frac{1}{4}$ cups
seedless	1 package (15 ounces)	3 cups
Sugar		
Brown	1 pound	2 cups, firmly packed
Confectioners' .	1 pound	3 $\frac{1}{2}$ cups
Granulated . . .	1 pound	2 $\frac{1}{4}$ cups
Powdered	1 pound	2 $\frac{1}{2}$ cups



Pans . . . Oven . . . Proper Cooling Those Last Important Steps



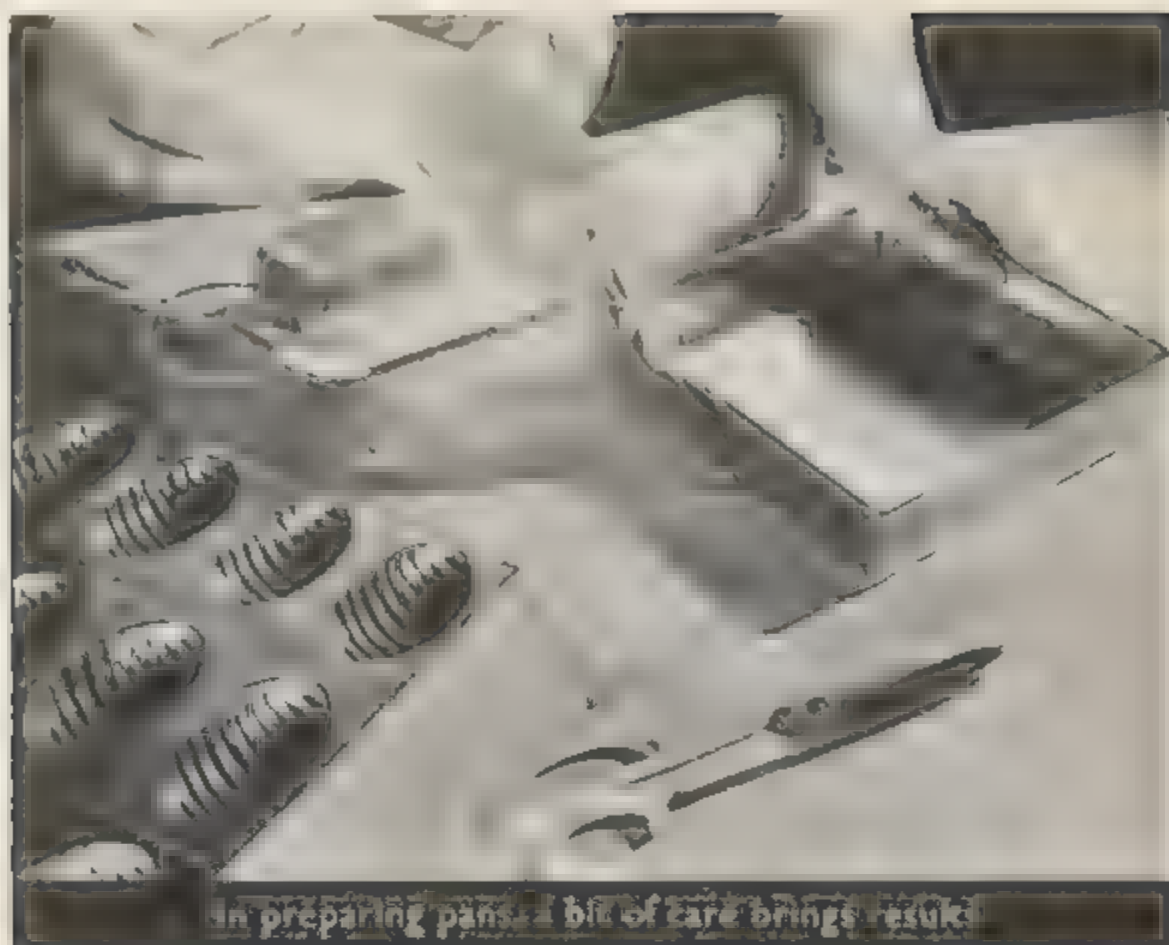
A PERFECT batter will make a perfect cake only when it is baked correctly. A thick, deep batter and one that is spread out thin present two different baking problems—they require different oven temperatures and baking times.

Use the type of pan specified in the recipe. All the recipes in this book are carefully calculated as to yield, and the baking directions are exactly right for the type and size of pan indicated. There are illustrated above various types of pans, each designed to do justice to various classes of mixtures: butter cake pans—8x8x2-inch pan, 9-inch layer pans, sheet pan, loaf pan; sponge cake or angel food pan; pie plate; muffin pans; fancy cake pans; baking sheet.

Prepare your pans before mixing (see illustration on page 21). The recipes in this book specify whether or not to grease the pan.

Butter is generally preferred for greasing because of the good flavor it imparts to the crust. Melt the butter in a cup over hot water and use only the oil on top. Do not use the salt that sinks to the bottom, as salt tends to make the baked product stick to the pan. A pastry brush is a convenient utensil for greasing. Wash and dry it thoroughly after each using to keep it in good condition.

Pans . . . Oven . . . Proper Cooling



To prepare pans for large butter cakes, cut paper lining to fit bottom of pan. Grease pan and lining with melted butter. To prepare fancy cake pans, grease bottom of each pan well but sides sparingly. If the sides are too well greased, the little cakes may form rims that bake too brown and spoil their appearance.

Pans for true angel food and sponge cakes should not be greased. If they are greased the batter cannot cling to the sides of the pan as it bakes and thus the cake does not reach its full height. Greasing also causes the cake to fall out of the pan during cooling, making it flat and soggy. When warm, cake of such delicacy is very fragile.

In preparing muffin pans, grease the bottom and sides of each cup well. Fill unused cups half full of water to prevent warping. Iron muffin pans should be heated before greasing. Pie pans never need greasing because pie crust is short enough to grease its own pan. Baking sheets for biscuits and cookies do not need greasing as a rule. The recipes in this book specify greasing when necessary.

Heating the Oven

See that the racks are placed right before the oven gets hot.

Start heating the oven in advance. Heat the oven far enough in advance to have a steady even heat at the right temperature by the time you are ready to begin baking. The nature of your stove must be your guide in deciding when to start heating the oven.

Place pans in oven carefully. Place pans as near the center of the



oven as possible. Do not place one pan directly over another, and do not crowd the oven full, as it makes uneven baking.

Keep your oven under control. If you know just how to make your oven behave, you have mastered an important part of the art of baking. Keep the oven at the temperature specified in your recipe.

Helps in Controlling Oven Heat

A portable thermometer is a great help in keeping you informed as to just what your oven is doing. It does not control heat, but tells you when to adjust temperature. (See illustration above.)

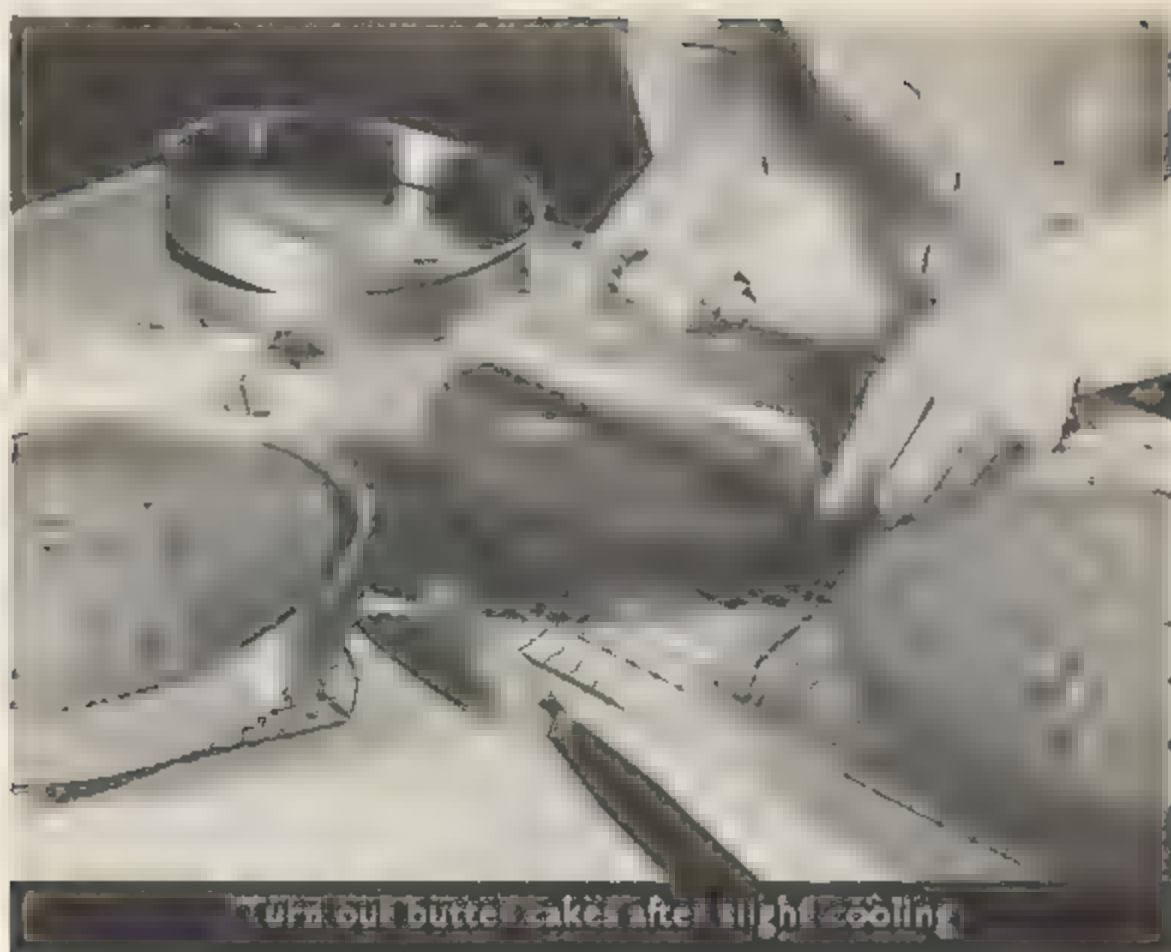
Many stoves now have oven heat regulators. This is a device that controls the flow of heat and keeps the oven at a steady temperature as long as the heat is on. The oven regulator should be inspected occasionally to make sure that it is registering correctly.

Divide the baking time into quarters. It will help in controlling your oven heat if you know just when you ought to look at your cake and what you may expect to see. For that purpose, baking time for cake has been divided into quarters as follows:

- 1st quarter—Cake mixture begins to rise
- 2nd quarter—Rising continues; surface begins to brown
- 3rd quarter—Finishes rising; continues browning
- 4th quarter—Finishes baking; shrinks from sides of pan.

Take a look at your cake at the end of each quarter and, if you find that it is not baking according to this schedule, adjust the heat.

Pans . . . Oven . . . Proper Cooling



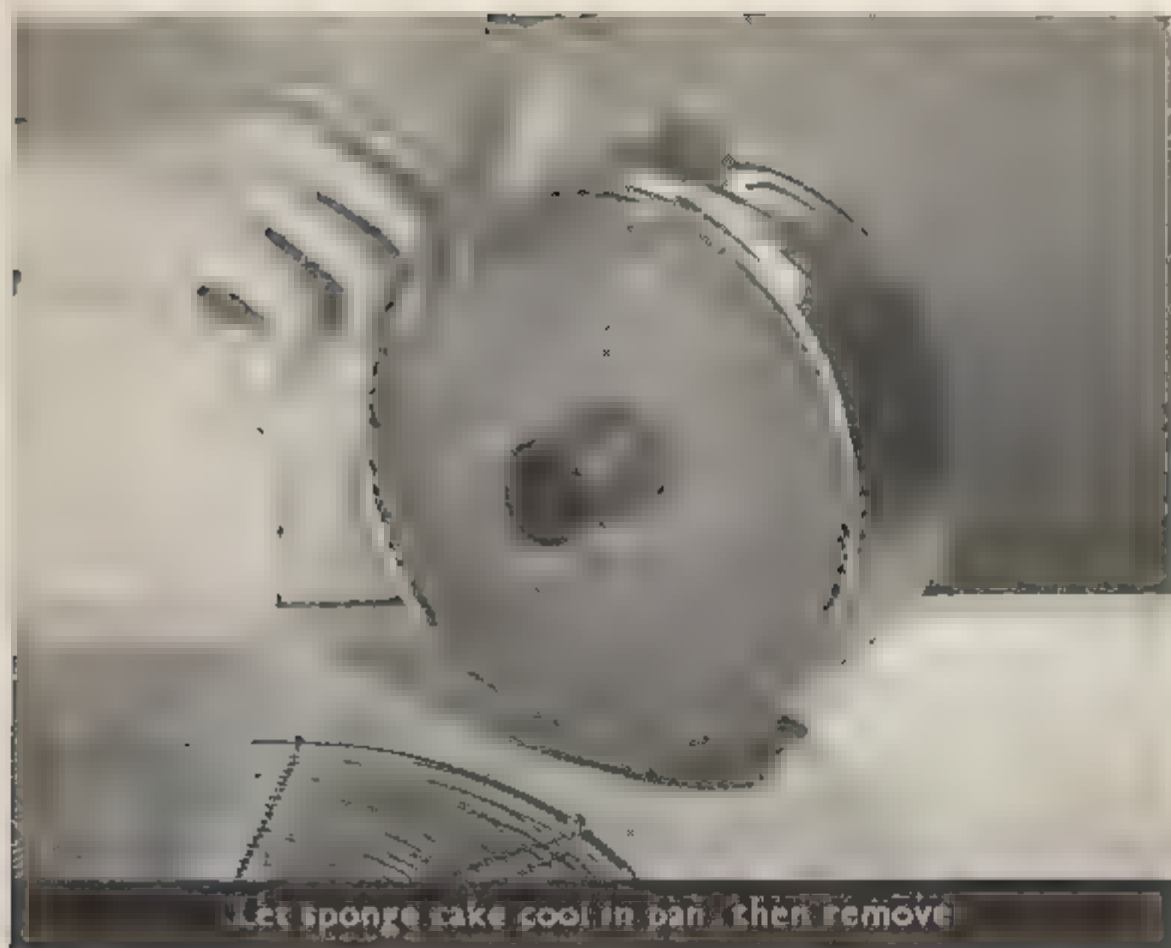
Oven Temperatures and Baking Time

A range of degrees is covered in baking temperatures. The terms "slow," "moderate," "hot," and "very hot," as applied to oven temperature, cover the generally accepted range which follows:

Slow oven . . . 250° F. to 350° F. Moderate oven . . . 350° F. to 400° F.
Hot oven . . . 400° F. to 450° F. Very hot oven . . . 450° F. to 500° F.

Practical oven temperature tests may be made which correspond to these thermometer ranges. Set a pan sprinkled with flour in the oven and if the flour becomes a delicate brown in five minutes, the oven is slow (250° F. to 350° F.) If the flour turns a medium golden brown in five minutes, the oven is moderate (350° F. to 400° F.) If the flour turns a deep dark brown in five minutes, the oven is hot (400° F. to 450° F.) If the flour turns a deep dark brown in three minutes, the oven is very hot (450° F. to 500° F.) These same tests may also be done with white tissue paper or white unglazed paper.

When your oven temperature is exactly that specified in the recipe, your cake should be done in the time given. But to be on the safe side, always test your cake before removing it from the oven. Here are several tests or indications to help you. If cake is done, it should have risen to its full height and have a delicate brown crust. It should have shrunk slightly from sides of pan. The surface of the cake, when pressed lightly by finger, should spring back and leave no imprint. A wire cake tester inserted in center of cake should come out clean and dry. (See illustration, page 25.)



Care after Baking

Batter cakes—cool on rack. After removal from the oven, place cake on a rack and let it remain in the pan about 5 minutes. Then loosen from sides with spatula and turn out of pan. Remove paper from bottom of cake and turn right side up on rack to finish cooling (See illustration on opposite page)

Sponge cakes—cool in pan. When angel food cake or sponge cake is removed from the oven, turn the pan upside down on a cake rack and let the cake hang in the pan for 1 hour, or until cold. Do not leave it in the pan too long for it may stick, or the crust may roll off in balls. But . . . *don't remove while warm*. The cell walls of angel food cake or sponge cake are so delicate that the cake cannot hold up its own weight until stiffened slightly by cooling. The Swans Down angel food pan is ideal for all types of sponge cakes. Its extended tube and movable slides provide for circulation of air while the cake cools, crisping the crust nicely.

When cake is cold, turn pan right side up. Loosen sides first. Insert spatula between cake and sides of pan until tip touches bottom, and press gently against sides of pan, cutting away clinging cake. (See the illustration above) Loosen the cake around center tube, cutting with slender knife or cake tester. If Swans Down pan is used, loosen cake from bottom of pan by inserting spatula through slots and sliding it across bottom of pan. To remove the cake, tilt the pan and gently draw cake out onto rack.

TIME-TABLE FOR BAKING		
FOOD	TEMPERATURE	TIME
<i>Cakes</i>		
Angel food cake	275° F.	30 minutes, and then 325° F. 30 minutes or more
Cup cakes	350° to 375° F.	20 to 25 minutes
Fruit cake	250° to 300° F.	1½ to 4 hours
Gingerbread	350° F.	45 to 50 minutes
Jelly roll and sheet cake	400° F.	12 to 15 minutes
*Layer cake ¾ to 1 inch thick . . .	375° F.	20 to 30 minutes
*Loaf cake 1½ to 2½ inches thick	350° F.	40 to 50 minutes
Over 2½ inches thick	350° F.	1 hour or more
Pound cake	300° F.	1¼ to 1½ hours
Sponge cake	325° F.	1 hour or more
<i>Cookies</i>		
Most cookies	350° to 425° F.	5 to 15 minutes
Fruit, soft molasses, and chocolate cookies	325° to 350° F.	8 to 15 minutes
<i>Meringue</i>		
For pies with cooked fillings	350° F.	15 minutes
<i>Pastry</i>		
Pie shells	450° F.	15 minutes
Tart shells	450° F.	10 to 15 minutes
<i>Pies</i>		
Berry and Fruit (Canned and fresh)	425° to 450° F.	15 minutes, and then 350° F. 20 to 30 minutes
Custard (Uncooked mixture baked in uncooked pastry)	400° F.	15 minutes, and then 350° F. 30 minutes
Dried fruit	425° F.	10 minutes, and then 350° F. 30 minutes
<i>Quick Breads</i>		
Baking powder biscuits	450° F.	12 to 15 minutes
Coffee cake	400° F.	25 to 30 minutes
Corn bread	425° F.	40 minutes
Fruit or nut bread . . .	350° F.	1 to 1¼ hours
Muffins	400° to 450° F.	25 to 30 minutes
Rolls	425° to 450° F.	15 to 20 minutes
* Except chocolate cake, which is usually baked about 25° F. lower		

23 Easy Picture Lessons— The Keys to Baking Success



IN the beginning of this book a large promise was made. You were told that you could gain command of the art of baking through the mastery of a few recipes. It was hinted, too, that these few recipes would be given in such fashion that you could not help but master them easily.

Now comes the test of that promise. In the pages which follow, you will find 23 basic recipes. The basic recipes constitute a series of carefully planned lessons, covering all types of baked products, from the homely pancake or corn bread to the most sumptuous of party cakes. Each basic recipe has a method more or less its own; each teaches you how to make a whole group of recipes, similar in method. These 23 basic recipes are the keys to baking success.

Much as these lessons tell you, they are amazingly easy to understand. Step by step, each is explained, and then illustrated so plainly that you seem to be looking directly into the mixing bowl.

You may wonder, at first glance, why in one lesson the creaming of the butter has been made a feature, in another, the beating of egg yolks, in a third, some detail of handling a cake after baking. But as you study and use the lessons, the plan behind their organization becomes plain. The points chosen for emphasis and illustration are carefully selected with two purposes in mind. They give you, one by one, close-ups of mixing techniques particularly important to this or that mixture, and at the same time build a progressive, complete story of the mixing and baking processes common to all the recipes in the book.

So turn now to Basic Recipe 1 (pages 32 and 33) which begins these lessons on mixing and baking. See, for example, how crystal clear this lesson makes the mixing of a one-egg butter cake. Next, as you turn the page, you come upon Chocolate Fudge Loaf, or Basic Recipe 2, with its step by step directions and pictures. Turn the page again, and you will find a full page of supporting or similar recipes for each of the two preceding basic recipes (pages 36 and 37). In this way the 23 basic recipe lessons and their groups of similar recipes are arranged throughout the section.

The lessons in this book give you a new understanding of baking. They show why, when quality is all-important, you mix a butter cake one way, and quite another when time is at a premium . . . just how long to beat egg whites for angel food . . . how to give flakiness to biscuits . . . make muffins without tunnels . . . perfect pastry, proud meringues. Here is the way to beat the world at baking!

These Basic Recipes Teach Butter Cakes and Cookies



THE chart below gives the basic recipes for butter cakes and cookies and shows the relationship between these basic recipes, each representing a type of mixture, and other recipes in the book.

BASIC RECIPE	DESCRIPTION	RECIPES SIMILAR TO BASIC RECIPE
1. Calumet One-egg Cake (page 32)	Simplest version of butter cake	Raisin Cup Cakes Boston Cream Pie Nut Loaf Cake Harvest Cake Golden Spice Cake (Recipes on page 36)
2. Chocolate Fudge Loaf (page 34)	A simple butter cake with chocolate added	Chocolate Marshmallow Loaf Chocolate Cup Cakes Silhouette Cake (Recipes on page 37)
3. Coconut Layer Cake (page 38)	The standard butter cake	Southern Spanish Cake Ribbon Cake Burnt Sugar Cake (Recipes on page 42)
4. Economical Gold Cake (page 40)	Butter cake made with egg yolks	Golden Anniversary Cake Little Baltimore Cakes Gold Cake (Recipes on page 43)
5. Lady Baltimore Cake (page 44)	Butter cake made with egg whites	Silver Cake White Moon Cake Frosted Marble Cake (Recipes on page 48)
6. Caramel Devil's Food (page 46)	Butter cake of the rich, sweet, chocolate type	Sour Cream Devil's Food Prize Devil's Food Cake Ambassador Cake (Recipes on page 49)
7. Busy Day Cake (page 50)	Butter cake made by the jiffy-quick method	Calumet Quick Cake Creole Tier Cake Aladdin Chocolate Cake Quick Spice Cake (Recipes on page 54)
8. Small Cakes (page 52)	Some little tricks with butter cake	Walnut Cream Cakes Ginger Tea Cakes Orange Tea Cakes (Recipes on page 55)
9. Date Surprises (page 56)	Filled cookies from rolled cookie dough	Sugar Cookies Sand Tarts Butterscotch Cookies (Recipes on page 60)
10. Vanilla Nut Cookies (page 58)	Ice box cookies—always on hand	Peanut Butter Cookies Chocolate Walnut Dollars Coconut Ice Box Cookies Chocolate Pin Wheels (Recipes on page 61)



Plain or fancy, light or dark,
silver, gold, or ribbon cake, made in layers or loaves —
you will master them all with these picture lessons

The popular butter cake family

CALUMET ONE-EGG CAKE

2 cups sifted Swans Down Cake Flour

2 teaspoons Calumet Baking Powder

$\frac{1}{4}$ teaspoon salt 4 tablespoons butter or other shortening

1 cup sugar 1 egg, unbeaten $\frac{3}{4}$ cup milk 1 teaspoon vanilla

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg and beat very thoroughly. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Bake in a greased pan, 8x8x2 inches, in moderate oven (350° F.) 50 minutes. Spread Clever Judy Frosting (page 108) on top and sides of cake. Or bake in two greased 9-inch layer pans, or greased cup-cake pans in moderate oven (375° F.) 25 minutes or until done.

Basic Recipe 1

KEY STEPS

- 1 How to sift ingredients
- 2 How to cream butter and sugar together for cake
- 3 How to add whole egg, beaten or unbeaten, to well-creamed mixture
- 4 How to add flour, milk

1 Measure the sifted flour, baking powder, and salt into sifter. Then sift these dry ingredients together three times. This separates the tiny particles of Swans Down Cake Flour and thoroughly blends them with the baking powder and salt. Raise the sifter to let the flour pile up lightly, but not so high that it packs as it falls. It is convenient to use two squares of paper in sifting.



2 "Cream" the butter by working it against the sides of the bowl with the back of a mixing paddle or wooden spoon. When the butter is soft and smooth and very light in color, add about 2 tablespoons sugar, and cream well. Continue in this manner until all sugar is added and mixture is creamed to a fluffy lightness.



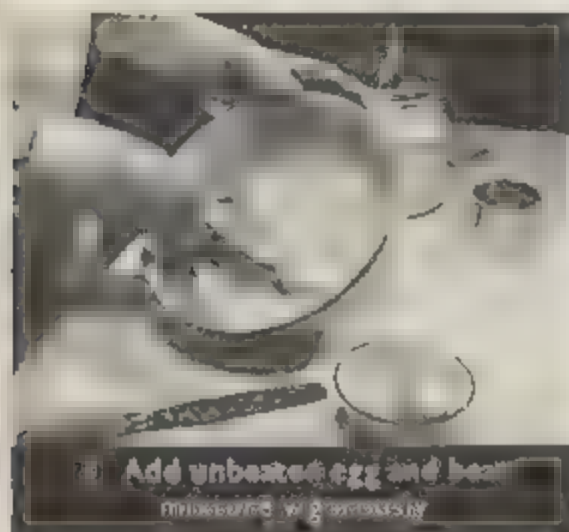
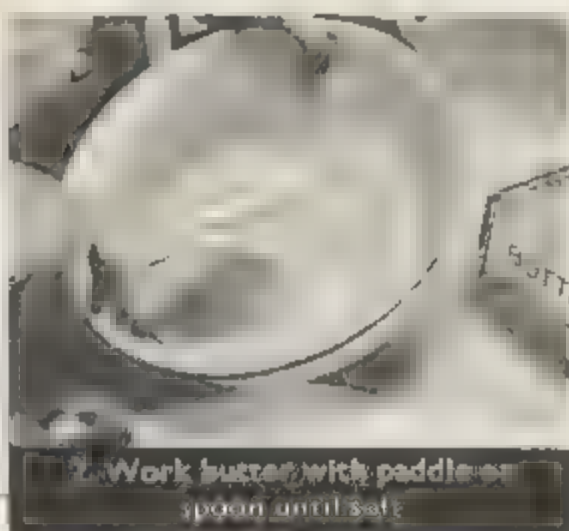
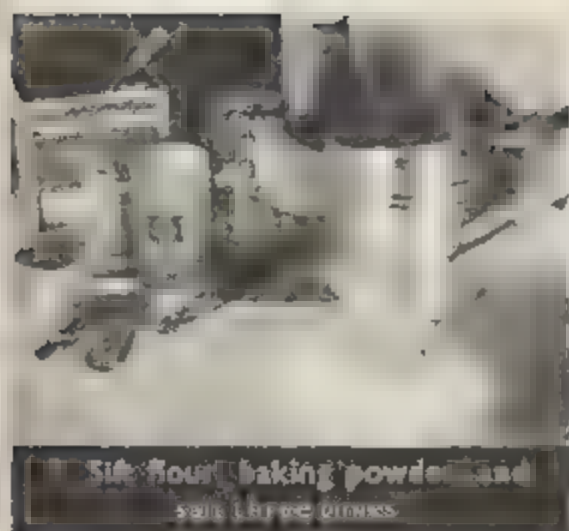
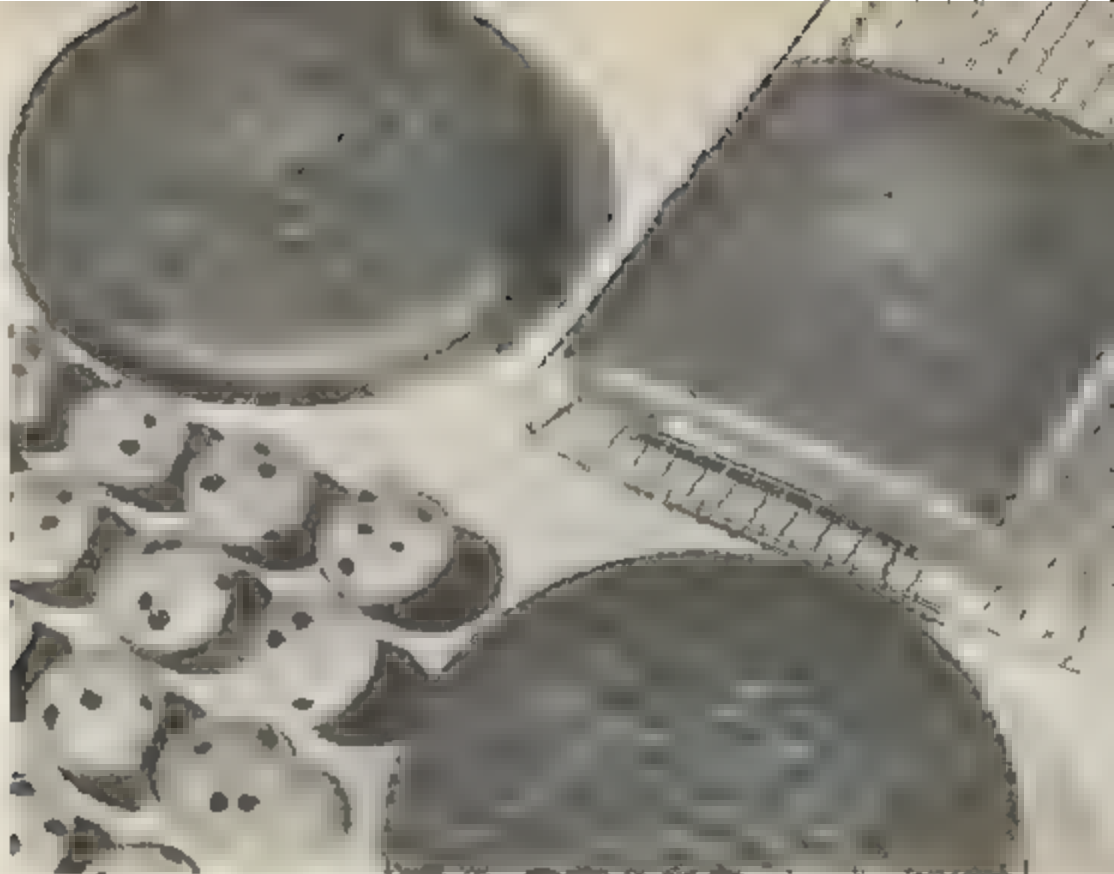
3 In this cake the egg may be added beaten or unbeaten. We find it simpler to drop the unbeaten egg right into the creamed butter and sugar and then beat vigorously. This spirited beating is especially important when the egg is not beaten first. Lift the mixture up as you beat to enclose as much air as possible. Continue beating until egg is thoroughly blended and mixture is light and smooth.



4 The manner of adding the flour and milk is important. Add about $\frac{1}{4}$ of the flour, first stirring gently round and round, and then beating until the mixture is smooth. Next add about $\frac{1}{3}$ of the milk in the same way. Continue until all flour and milk are used. Begin and end with flour to prevent curdling. Keep batter low in bowl.

Simplest method of mixing butter cake

*Cup cakes, loaf cake,
layer cake
all from one recipe*



In this method, as shown in the four pictures above, the butter and sugar are creamed well, the whole egg is added beaten or unbeaten, and the flour and liquid are added alternately

CHOCOLATE FUDGE LOAF

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder
 $\frac{1}{2}$ teaspoon salt $\frac{1}{2}$ cup butter or other shortening
1 cup sugar 1 egg, well beaten
2 squares Baker's Unsweetened Chocolate, melted
 $\frac{3}{4}$ cup milk 1 teaspoon vanilla

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg and beat well; then add chocolate. Blend. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Bake in a greased pan, 8x8x2 inches, in moderate oven (325° F.) 1 hour. Spread Fudge Frosting (page 108) on top and sides of cake.

Basic Recipe 2

KEY STEPS

- 1 How to melt chocolate easily over hot water
- 2 How to add beaten egg
- 3 How to blend chocolate completely with mixture
- 4 How to bake a chocolate cake batter correctly

1 Always melt chocolate over hot water—never over direct heat—as it scorches very easily. For this purpose use any utensil that fits into the top of the tea kettle, or a small double boiler. It is not necessary to cut the squares of chocolate in pieces first, although chocolate melts more quickly when this is done.



2 In this cake the egg is added *beaten*. Choose the smallest bowl your egg beater will fit into, then beat the egg until it is light and foamy. Pour the well-beaten egg over the creamed butter and sugar mixture and blend. Stir gently at first, then beat until the mixture is light and puffy.



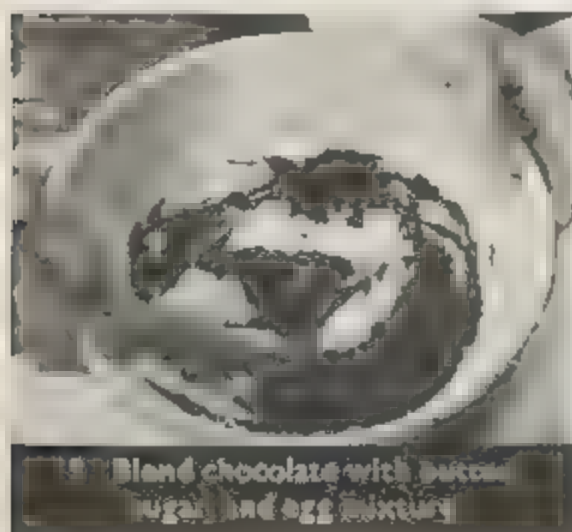
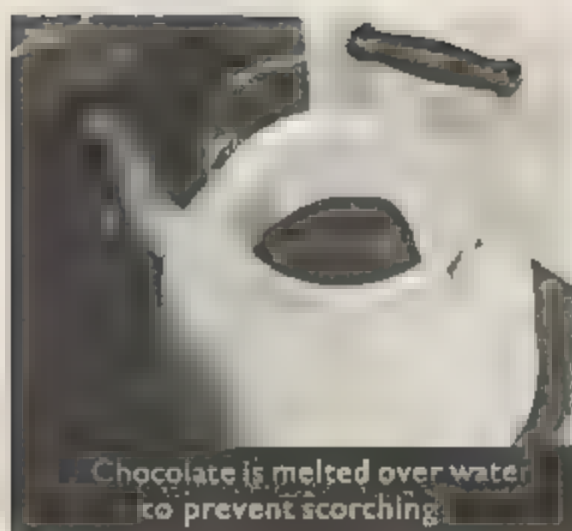
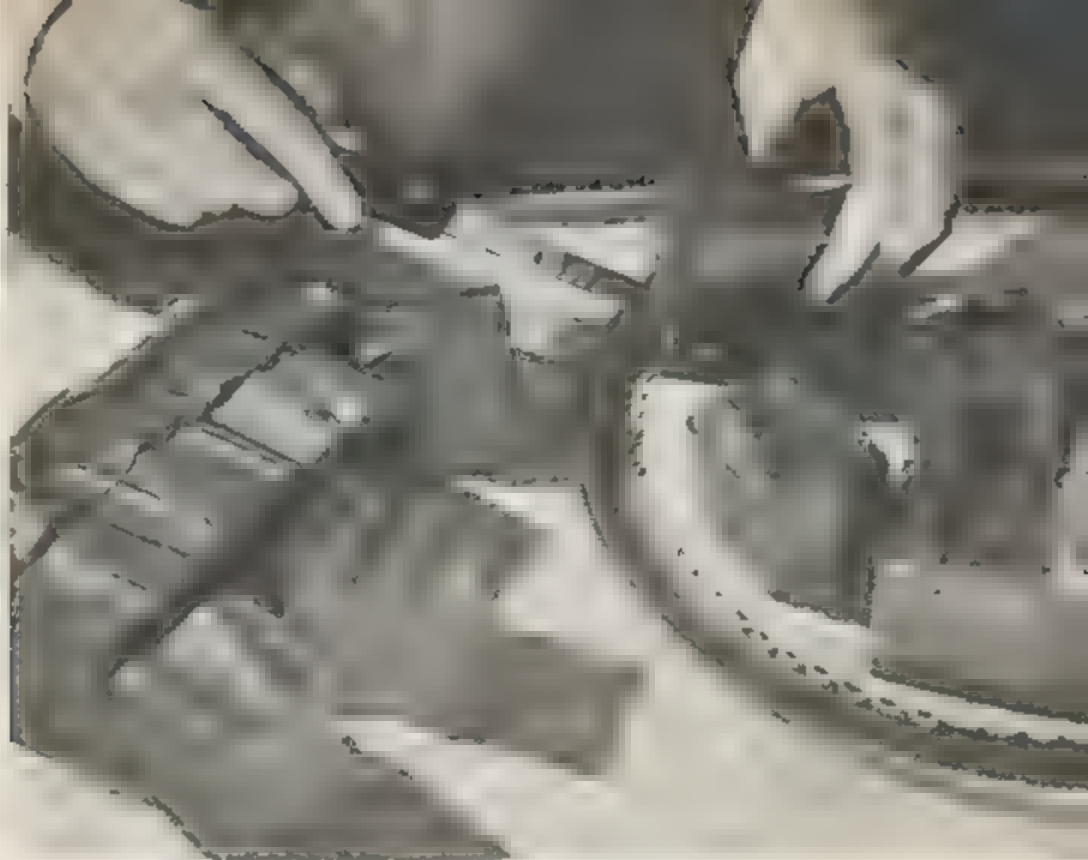
3 Melted chocolate may be most thoroughly blended with other ingredients by adding it to the creamed mixture. Be sure to blend the chocolate perfectly. Watch the fluffy, cream-colored mass become streaked with the reddish brown of the chocolate, then as you continue beating see it turn into a smooth, evenly colored chocolate mixture. The batter is now ready for the final ingredients.



4 The baking temperature is a little lower (about 25° F.) for chocolate cake than for plain batter cakes. Remember that chocolate scorches very easily because it is high in fat. Try to control the heat of your oven so that by the time the batter is in the pan, the temperature will remain at 325° F. during the entire baking period.

Adding chocolate to a simple butter cake

*Such good chocolate cake
so easily made
becomes a menu standby*



The chocolate should be melted over hot water, added to the creamed butter, sugar, and egg mixture, and blended. Note the lower baking temperature used for chocolate cake

Other Recipes Made Like Calumet One-egg Cake

See Basic Recipe 1, Page 32

RAISIN CUP CAKES

Use recipe for Calumet One-egg Cake (page 32). Pour batter into greased cup cake pans, filling them $\frac{2}{3}$ full. Sprinkle seedless raisins over tops of cakes. Bake in moderate oven (375° F) 20 minutes, or until done. Makes 24.



BOSTON CREAM PIE

Use recipe for Calumet One-egg Cake (page 32). Bake in two greased 9-inch layer pans in moderate oven (375° F) 25 minutes. Spread Custard Cream Filling (page 74) between layers. Sift powdered sugar over top.



NUT LOAF CAKE

Use recipe for Calumet One-egg Cake (page 32), adding 1 cup chopped walnut meats to cake mixture after egg has been added. Bake in greased pan, 8x8x2 inches, in a moderate oven (350° F) 50 minutes, or until done. Spread Clever Judy Frosting (page 108) on top and sides of cake.



HARVEST CAKE

(2 egg yolks)

2 cups sifted Swans Down Cake Flour 2 teaspoons Calumet Baking Powder
 $\frac{1}{4}$ teaspoon salt $\frac{1}{3}$ cup butter or other shortening
 $\frac{3}{4}$ cup brown sugar, firmly packed
2 egg yolks, unbeaten $\frac{2}{3}$ cup milk 1 teaspoon vanilla

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks, beat well. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Bake in a greased pan, 8x8x2 inches, in moderate oven (350° F) 45 minutes, or until done. Spread Harvest Moon Frosting (page 106) on top and sides of cake.



GOLDEN SPICE CAKE

(1 egg or 2 egg yolks)

2 cups sifted Swans Down Cake Flour 2½ teaspoons Calumet Baking Powder
 $\frac{1}{4}$ teaspoon salt 1 teaspoon cinnamon $\frac{1}{4}$ teaspoon cloves
 $\frac{1}{4}$ teaspoon nutmeg $\frac{1}{4}$ teaspoon mace $\frac{1}{2}$ teaspoon allspice
4 tablespoons butter or other shortening $\frac{3}{4}$ cup brown sugar, firmly packed
 1 egg (or 2 egg yolks), well beaten $\frac{3}{4}$ cup milk

Sift flour once, measure, add baking powder, salt, and spices, and sift together three times. Cream butter, add sugar gradually, and cream together thoroughly. Add egg, then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Bake in a greased pan, 8x8x2 inches, in moderate oven (350° F) 50 minutes. Spread Butter Frosting (page 107) on top and sides of cake, if desired.

CHOCOLATE MARSHMALLOW LOAF

Use recipe for Chocolate Fudge Loaf (page 34). Turn cake from pan, and while still warm, cover bottom with marshmallows that have been rinsed with cold water and cut in halves crosswise. When cake is almost cold, cover with Hungarian Chocolate Frosting and Filling (page 108).



CHOCOLATE CUP CAKES

(2 eggs)

1½ cups sifted Swans Down Cake Flour 1½ teaspoons Calumet Baking Powder
½ teaspoon salt ⅓ cup butter or other shortening 1 cup sugar
2 eggs, well beaten 2 squares Baker's Unsweetened Chocolate, melted
½ cup milk 1 teaspoon vanilla

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs and beat well, then add chocolate. Blend. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Pour into greased cup-cake pans, filling them ¾ full. Bake in moderate oven (350° F) 20 minutes, or until done. Cover with Harvest Moon Frosting (page 106), or with Seven Minute Frosting (page 104) and chopped nuts. Makes 20 cup cakes.



SILHOUETTE CAKE

(1 egg and 2 egg yolks)

2½ cups sifted Swans Down Cake Flour 2¼ teaspoons Calumet Baking Powder
¼ teaspoon salt ½ cup butter or other shortening 1 cup sugar
1 egg and 2 egg yolks, well beaten ¾ cup milk 1 teaspoon vanilla

For chocolate mixture

2½ squares Baker's Unsweetened Chocolate, melted ½ teaspoon soda
3 tablespoons sugar 2 tablespoons melted butter
¼ teaspoon salt ¼ cup boiling water

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg and egg yolks and beat well. Prepare chocolate mixture by combining melted chocolate, soda, sugar, butter, salt, and water, and mix well. Add flour to light mixture, alternately with milk, a small amount at a time. Mix thoroughly after each addition. Add vanilla. Pour one-third of batter into greased 8-inch layer pan. Add chocolate mixture to remaining batter, blend, and pour into two greased 8-inch layer pans. Bake in moderate oven (375° F) 20 minutes, or until done.

To frost cake, arrange light layer between dark layers, spread each layer and sides of cake with Harvest Moon Frosting (double recipe, page 106), omitting nuts. Pile frosting on top. Cool. Melt 2 additional squares Baker's Unsweetened Chocolate with 2 teaspoons butter. When frosting is set, pour chocolate mixture over cake, letting it run down on sides.

COCONUT LAYER CAKE

2 cups sifted Swans Down Cake Flour

2 teaspoons Calumet Baking Powder

$\frac{1}{2}$ teaspoon salt $\frac{2}{3}$ cup butter or other shortening 1 cup sugar

3 egg yolks, well beaten $\frac{1}{3}$ cup milk 1 teaspoon vanilla

3 egg whites, stiffly beaten 1 can Baker's Coconut, Southern Style

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks; then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla and fold in egg whites. Bake in two greased 9-inch layer pans in moderate oven (375° F.) 25 to 30 minutes. Spread Seven Minute Frosting (page 104) over cake; sprinkle with coconut. Double recipe for three 10-inch layers.

Basic Recipe 3

KEY STEPS

- 1 How to cream butter and sugar mixture carefully
- 2 How to beat yolks and whites of eggs *separately*
- 3 How to beat the batter
- 4 When and how to fold in the beaten egg whites

1 Let butter stand at room temperature a short time so that it may be worked easily and quickly. After the butter is creamed until soft and waxy, add sugar, about 2 tablespoons at a time, beating well after each addition. Finally, beat mixture until it is fluffy and light



2 Separate yolks and whites of eggs. Beat yolks until thick with rotary egg beater, then add to creamed mixture. Note the thick, continuous stream in which the well-beaten egg yolks fall. With a mixing paddle or wooden spoon, beat the egg yolks into the creamed butter and sugar until mixture is smooth, light, and fluffy



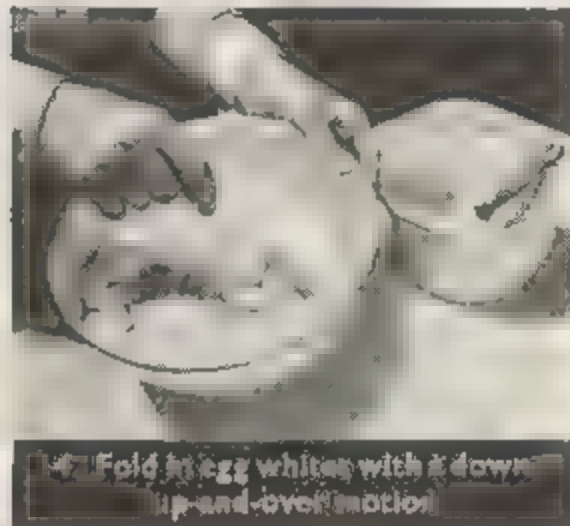
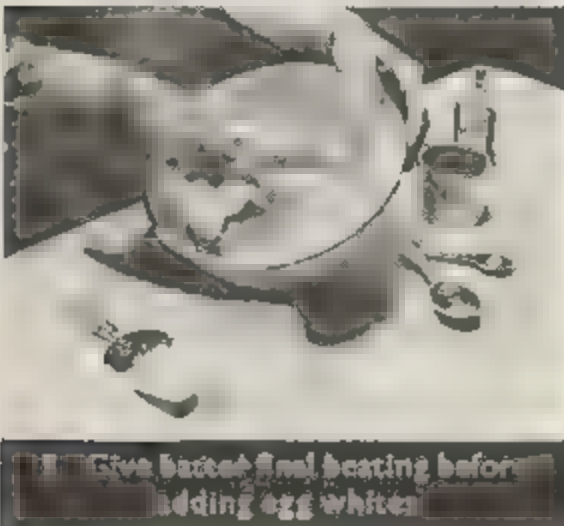
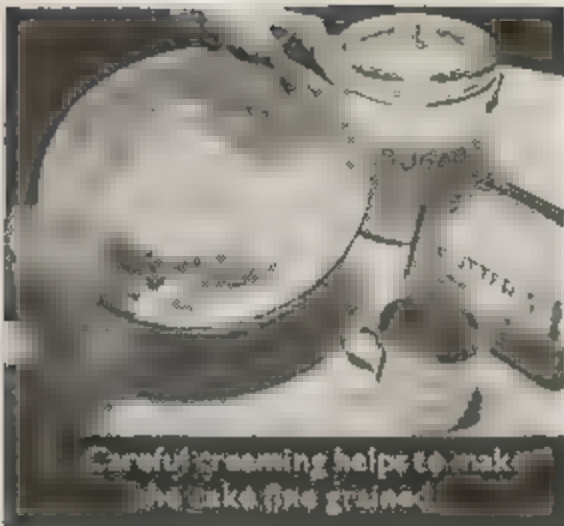
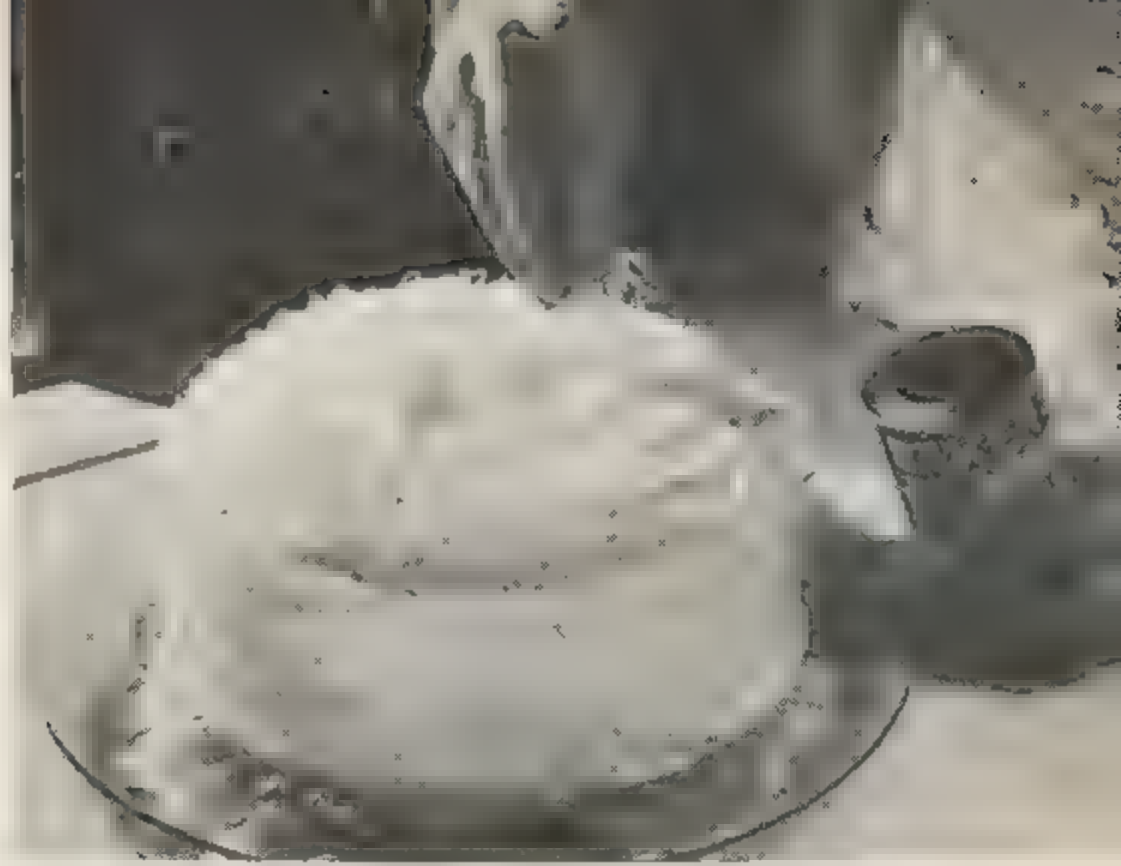
3 After all the flour and liquid have been added alternately and thoroughly blended, your batter should look like this—thick, but very smooth and fluffy. Give the batter a few final strokes after the flavoring is added, for whenever stiffly beaten egg whites are to be folded into a batter, all beating is done *before* the whites are added



4 A critical step this. Beat egg whites until stiff with rotary egg beater or whisk. Pile them lightly on top of batter. Cut down through entire mixture with mixing paddle or wooden spoon, then lift up the yellow batter and fold it gently over the glistening whites. Continue until no particle of egg white can be seen. Work quickly to retain enclosed air, yet thoroughly to blend egg whites and avoid risk of large holes in finished cake.

Standard method of mixing butter cake

*Any table any day
seems festive
if coconut cake appears*



Here, the egg yolks and egg whites are beaten separately. The egg yolks are added to the well-creamed butter and sugar; the egg whites gently folded in as the last step in mixing

ECONOMICAL GOLD CAKE

2 cups sifted Swans Down Cake Flour
2 teaspoons Columet Baking Powder
 $\frac{1}{2}$ cup butter or other shortening 1 cup sugar
3 egg yolks, beaten until thick and lemon-colored $\frac{3}{4}$ cup milk
1 teaspoon vanilla or $\frac{1}{2}$ teaspoon orange extract

Sift flour once, measure, add baking powder, and sift together three times. Cream butter thoroughly, add sugar gradually and cream together until light and fluffy. Add egg yolks and beat well; then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add flavoring. Beat well. Bake in a greased pan, 8x8x2 inches, in moderate oven (350° F.) 50 minutes, or until done. Spread Luscious Lemon Frosting (page 107) over cake. Double recipe for two square layers as pictured on page 41.

Basic Recipe 4

KEY STEPS

- 1 How to beat egg yolks correctly for gold cake
- 2 How to add beaten egg yolks to creamed mixture
- 3 How to beat in air to make batter very light
- 4 How to fill the cake pan

1 You cannot be too particular about the beating of egg yolks for gold cake. The air beaten into them has a great deal to do with making the cake light. Use a rotary beater and a bowl suited in size to the number of egg yolks to be beaten. Notice the changing appearance of the yolks as you beat. Watch them grow lighter in color as more and more air is enclosed.



2 Coax the thick, fluffy mass of egg yolks out of the bowl with rubber scraper or spatula. Then beat the yolks into the thoroughly creamed butter and sugar. Note how the mixture becomes velvety smooth and delicately light as it increases in volume. The additional air beaten in at this stage helps to lighten the cake.



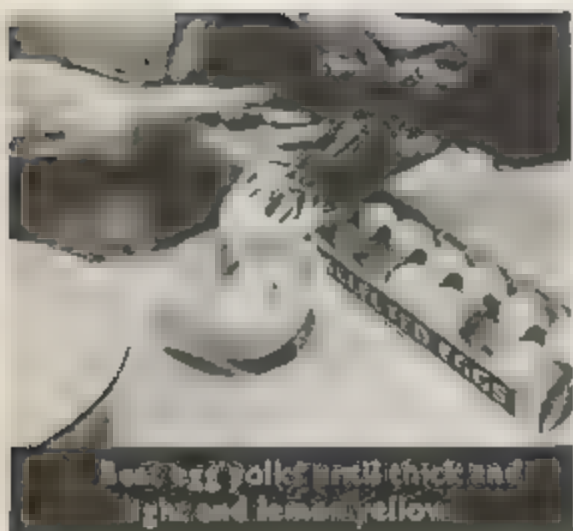
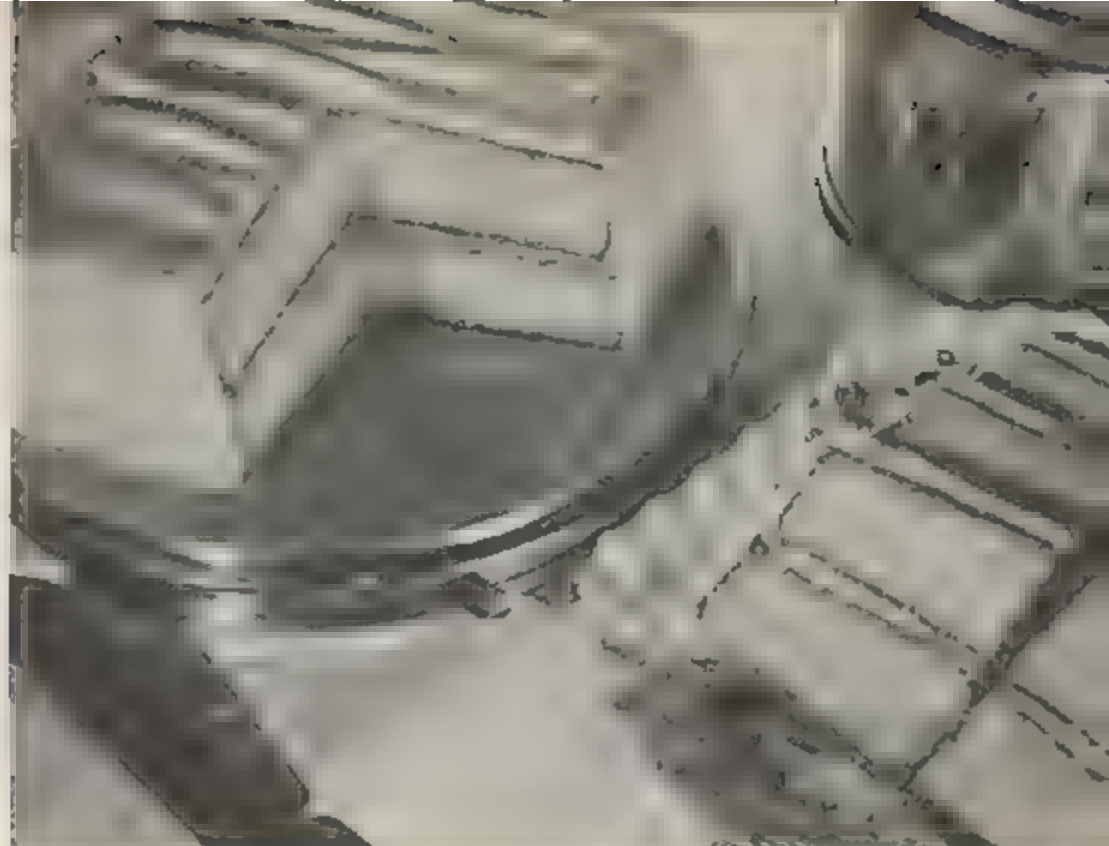
3 Last—and very important—is the final beating of the batter. This last beating of all the ingredients together thoroughly blends them and incorporates still more air. Up and over—up and over—goes the mixing paddle, enclosing air with each stroke. Watch the batter take on a lighter color and a soft sunny sheen. Note also how light and smooth it has become.



4 See how the batter falls in ribbonlike folds as it is poured into the pan. Spread batter uniformly and smoothly, pushing it up against the sides and into the corners of the pan so that the cake will have an even surface and may rise evenly.

A butter cake which uses egg yolks only

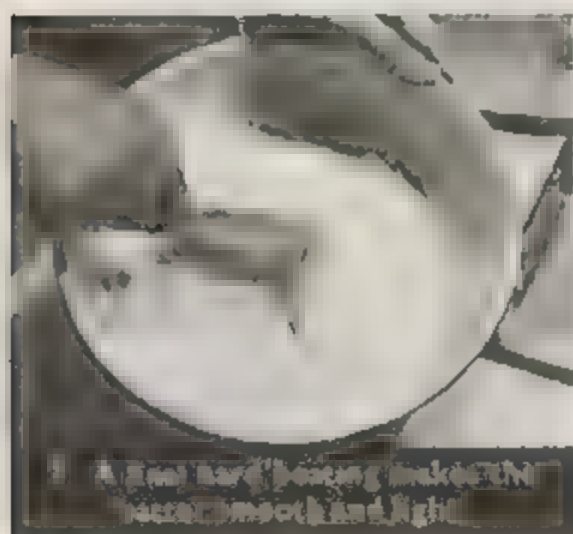
*Cuts well and stays moist
—this gold cake
with its lemon frosting*



1 Beat egg yolks until thick and light and lemon yellow.



2 Beat the fluffy egg yolks into creamed butter and sugar.



3 Beat hard beating makes the batter smooth and light.



4 Spread the batter smoothly and evenly in a greased pan.

The beating of egg yolks, blending them with creamed butter and sugar, and final beating of the batter, after all ingredients are combined, are important points in making this cake

Other Recipes Made Like Coconut Layer Cake

See Basic Recipe 3, Page 38

SOUTHERN SPANISH CAKE

(2 eggs)

1 $\frac{3}{4}$ cups sifted Swans Down Cake Flour 1 $\frac{1}{2}$ teaspoons Calumet Baking Powder
1 $\frac{1}{4}$ teaspoon salt 1 teaspoon cinnamon 1 $\frac{1}{2}$ cup butter or other shortening
1 cup sugar 2 egg yolks, well beaten 1 $\frac{1}{2}$ cup milk
2 egg whites, stiffly beaten

Sift flour once, measure, add baking powder, salt, and cinnamon, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks, and beat well, then add flour, alternately with milk, a small amount at a time. Mix thoroughly after each addition. Fold in egg whites. Bake in two greased 8-inch layer pans in moderate oven (375° F) 25 minutes. Spread Coffee Frosting (page 109) between layers and on top and sides of cake.



RIBBON CAKE

(3 eggs)

3 cups sifted Swans Down Cake Flour 3 teaspoons Calumet Baking Powder
2 $\frac{3}{4}$ cup butter or other shortening 1 $\frac{1}{2}$ cups sugar 3 egg yolks, well beaten
1 cup milk 3 egg whites, stiffly beaten 3 $\frac{1}{4}$ teaspoon cinnamon
1 $\frac{1}{8}$ teaspoon cloves 1 $\frac{1}{4}$ teaspoon mace 1 $\frac{1}{4}$ teaspoon nutmeg
1 $\frac{1}{2}$ tablespoons molasses 1 $\frac{1}{3}$ cup raisins, finely cut 1 $\frac{1}{3}$ cup figs, finely cut

Sift flour once, measure, add baking powder, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks and beat well. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Fold in egg whites. Fill two greased 9-inch layer pans with two-thirds of mixture. To remaining mixture, add spices, molasses, and fruit, and pour into one greased 9-inch layer pan. Bake layers in moderate oven (375° F) 25 minutes. Arrange spice layer between light layers. Spread currant jelly between layers and Seven Minute Frosting (page 104) on top and sides of cake.



BURNT SUGAR CAKE

(3 eggs)

1 $\frac{1}{2}$ cup sugar 1 $\frac{1}{4}$ cup hot water 3 cups sifted Swans Down Cake Flour
3 teaspoons Calumet Baking Powder 1 $\frac{1}{2}$ teaspoon salt
1 $\frac{1}{2}$ cup butter or other shortening 1 $\frac{1}{2}$ cups sugar 3 egg yolks, well beaten
1 cup water 1 teaspoon vanilla
2 tablespoons caramelized sugar syrup 3 egg whites, stiffly beaten

To make caramelized sugar syrup, place 1 $\frac{1}{2}$ cup sugar in skillet over medium flame and stir constantly until melted and quite dark. Remove from fire, add 1 $\frac{1}{4}$ cup hot water, and stir until dissolved. Cool.

Sift flour once, measure, add baking powder and salt, sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks and beat well. Add flour, alternately with water, a small amount at a time. Beat after each addition until smooth. Add vanilla. Add 2 tablespoons caramelized sugar syrup. Blend. Fold in egg whites. Bake in two greased 9-inch layer pans in moderate oven (375° F) 25 minutes. Spread with Burnt Sugar Frosting (page 106).

GOLDEN ANNIVERSARY CAKE

(5 egg yolks and 2 egg whites)

4 cups sifted Swans Down Cake Flour 4 teaspoons Calumet Baking Powder
1 cup butter 2 cups sugar 5 egg yolks, beaten until thick and lemon-colored
1½ cups milk ½ teaspoon lemon extract
2 egg whites, stiffly beaten

Sift flour once, measure, add baking powder, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks and beat well. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add lemon extract. Fold in egg whites. Bake in four greased 9-inch layer pans in a moderate oven (350° F) 25 minutes. Spread Lemon Seven Minute Frosting (page 106) between layers and on top and sides of cake.



LITTLE BALTIMORE CAKES

(4 egg yolks)

1 cup sifted Swans Down Cake Flour 1 teaspoon Calumet Baking Powder
⅛ teaspoon salt 1 tablespoon grated orange rind
4 tablespoons butter or other shortening ½ cup sugar
4 egg yolks, well beaten ¼ cup milk

Sift flour once, measure, add baking powder and salt, and sift together three times. Add orange rind to butter and cream thoroughly. Add sugar gradually and cream together until light and fluffy. Add egg yolks and beat well. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Bake in deep, well-greased cup-cake pans in moderate oven (375° F) 25 minutes. Cool. Cut each cake cross-wise in three even slices. Put slices together again with Macaroon Filling (page 106). Cover tops and sides with Macaroon Frosting (page 106) and sprinkle with unblanched pistachios, chopped. Makes 15 cakes.



GOLD CAKE

(8 egg yolks)

2¾ cups sifted Swans Down Cake Flour 2¾ teaspoons Calumet Baking Powder
½ teaspoon salt ¾ cup butter 1¼ cups sugar 8 egg yolks
¾ cup milk ½ teaspoon lemon extract

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Beat egg yolks very thoroughly with rotary egg beater until light colored and thick enough to fall from beater in heavy continuous stream. Add to creamed mixture and beat until very smooth, almost waxy in appearance. Add flour, alternately with milk, a small amount at a time, beating very thoroughly after each addition. When all flour is added, beat thoroughly again. Add lemon extract. Bake in three greased 9-inch layer pans in moderate oven (375° F) 20 minutes, or until done. Spread Orange Butter Frosting (page 107) between layers and on top of cake. *This cake requires especially thorough beating.*

LADY BALTIMORE CAKE

3 cups sifted Swans Down Cake Flour
3 teaspoons Columet Baking Powder ¼ teaspoon salt
½ cup butter or other shortening 1½ cups sugar
½ cup milk ½ cup water 1 teaspoon vanilla
¼ teaspoon almond extract 3 egg whites, stiffly beaten

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add flour, alternately with liquid, a small amount at a time. Beat after each addition until smooth. Add flavoring; fold in egg whites. Bake in two greased 9-inch layer pans in moderate oven (375° F.) 20 minutes. Spread Lady Baltimore Filling (page 109) between layers and Lady Baltimore Frosting over cake. Double recipe to make three 10-inch layers.

Basic Recipe 5

KEY STEPS

- 1 How to cream butter and sugar for a fine texture
- 2 How to blend flour and liquid with cake mixture
- 3 When and how much to beat egg whites for cake
- 4 How to fold in egg whites

1 Add about 2 tablespoons of sugar to the thoroughly creamed butter. With back of mixing paddle or wooden spoon work mixture until smooth. Continue adding sugar gradually until all is used, creaming until mixture is very light and fluffy. A thorough creaming will reward you with an especially fine cake.



2 The combination of milk and water gives better volume and a whiter, more tender cake than when milk or water alone is used. Use cautious strokes after each addition of liquid to avoid splashing, then beat vigorously. For white cake of superior quality, beat extra hard and long after each addition of flour and liquid.



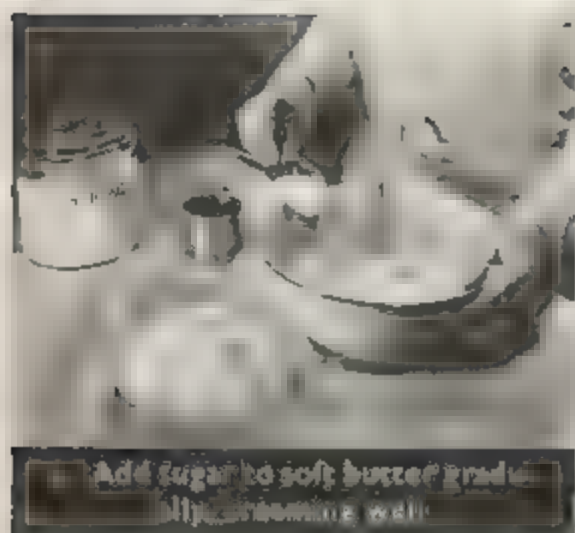
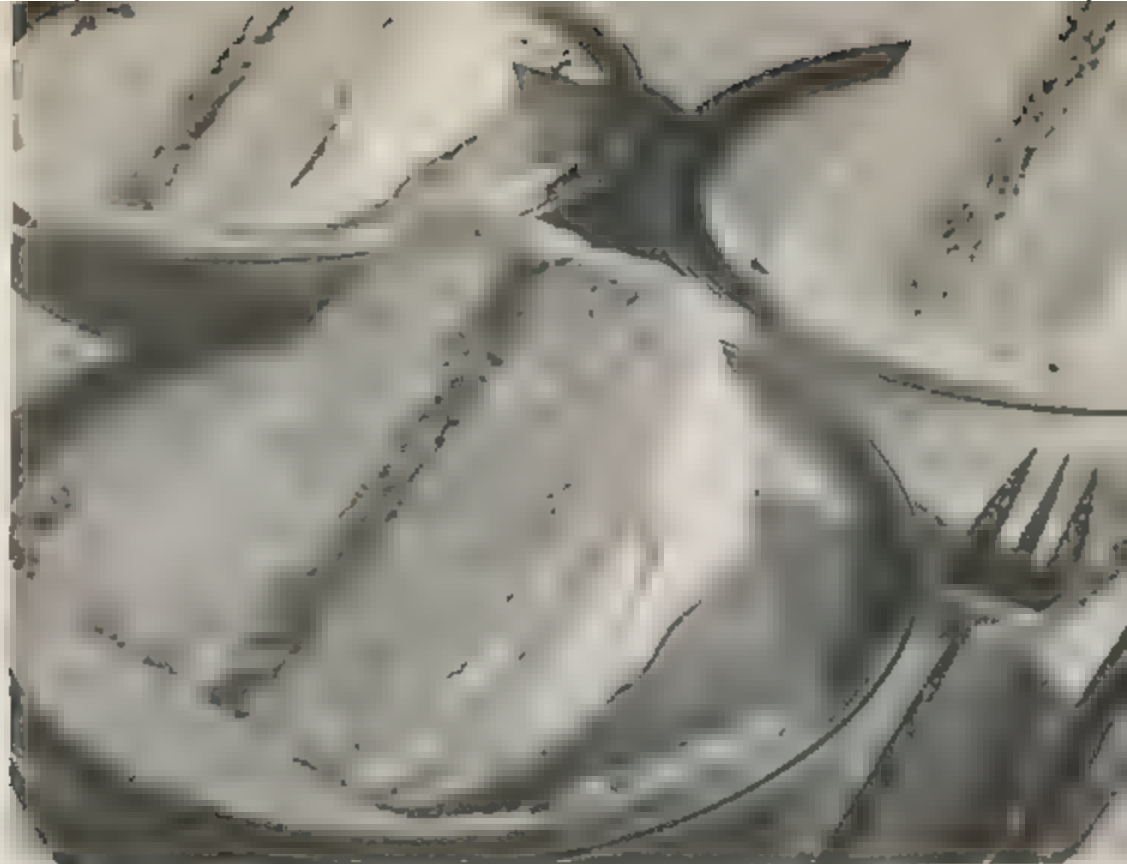
3 Beat egg whites until they just hold the snowy peaks that form when the beater is lifted. Notice how moist and shiny they are. Egg whites beaten beyond this point have less leavening power, also, they break up in dry flakes and make your cake dry.



4 Place the light fluff of beaten egg whites on top of batter, then gently cut down through to bottom of bowl. Lift up some of the thick batter, and fold it over egg whites, being careful not to break any air bubbles. Repeat, in a quick rhythmic down-up-and-over motion. Gradually the egg whites are blended and the thick batter thins to a smooth, silvery white.

Butter cake which uses egg whites only

*Velvety crumb, fine grain
—two signs of
any Calumet butter cake*



1. Add sugar to soft butter gradually, creaming well.



2. Beat hard after each addition of flour and the oil.



3. Beat the egg whites only when ready to add to batter.



4. Be quick and gentle in folding in egg whites blend.

In this type of cake, it is important that the butter and sugar be creamed very thoroughly. The egg whites are beaten until stiff, but not dry, and folded gently into the batter last

CARAMEL DEVIL'S FOOD CAKE

2 cups sifted Swans Down Cake Flour
1 teaspoon soda ½ cup butter or other shortening
1¼ cups brown sugar, firmly packed 2 eggs, unbeaten
3 squares Baker's Unsweetened Chocolate, melted
1 cup milk 1 teaspoon vanilla

Sift flour once, measure, add soda, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, one at a time, beating well after each addition. Add chocolate and blend. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Bake in two deep greased 9-inch layer pans in moderate oven (350° F.) 25 minutes. Spread with Caramel Frosting (page 109). Double recipe to make three 10-inch layers.

Basic Recipe 6

KEY STEPS

- 1 How to add and mix soda
- 2 How to measure brown sugar for the best results
- 3 How to add whole eggs, unbeaten, to the mixture
- 4 How and when best to add the melted chocolate

1 That snowy drift falling from the paper is Swans Down Cake Flour and soda. Here soda is used to neutralize the acid in the brown sugar and chocolate, leavening the cake and giving it color. A triple sifting distributes it evenly and removes the tiniest lumps. This is a very simple way of adding soda.



2 Brown sugar adds a special richness of flavor to devil's food. But be wary in measuring it or you will get an inaccurate amount. Press brown sugar tightly into the cup, using the back of a spoon. (See page 20.) Sift it if there are any hard lumps. Add brown sugar gradually to creamed butter and beat thoroughly after each addition.



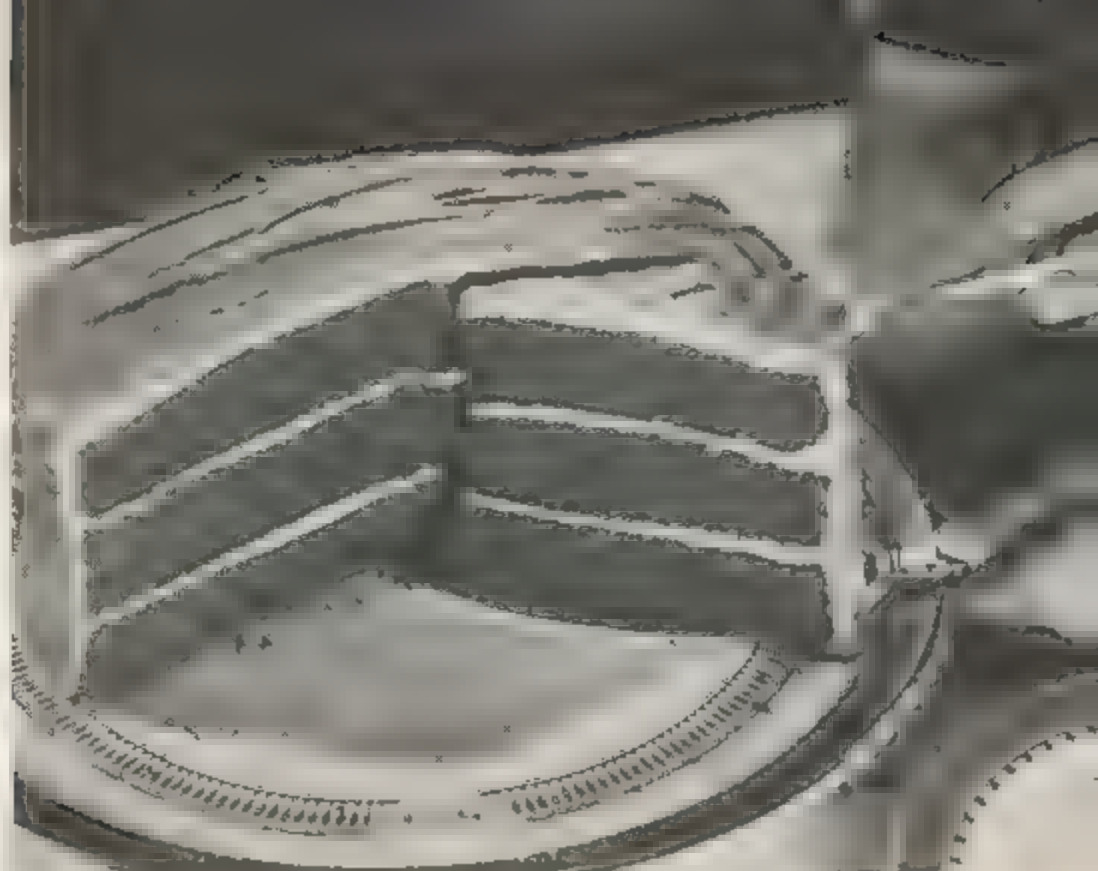
3 The eggs are added, unbeaten, to the fluffy creamed mixture. Add them, one at a time, stirring carefully round and round, and then beating *hard* until smooth. Vigorous beating is needed to blend each egg thoroughly and to enclose air in mixture. This method of beating in whole eggs is often used when a fine, close-textured cake, such as this rich devil's food, is desired.



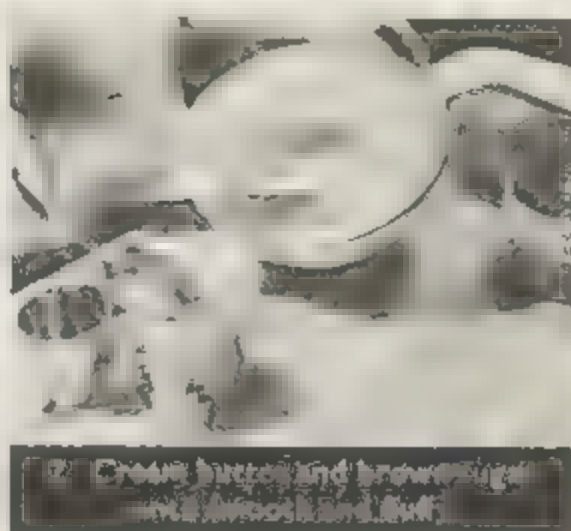
4 Add melted chocolate to creamed butter, sugar, and egg mixture and beat well to blend chocolate thoroughly. A rubber scraper is handy for removing the last bit of chocolate from the bowl. Adding chocolate in this manner gives a lighter and finer-grained devil's food than when the chocolate is first cooked with part of the liquid and sugar, and it is a simpler method.

The best way to make devil's food cake

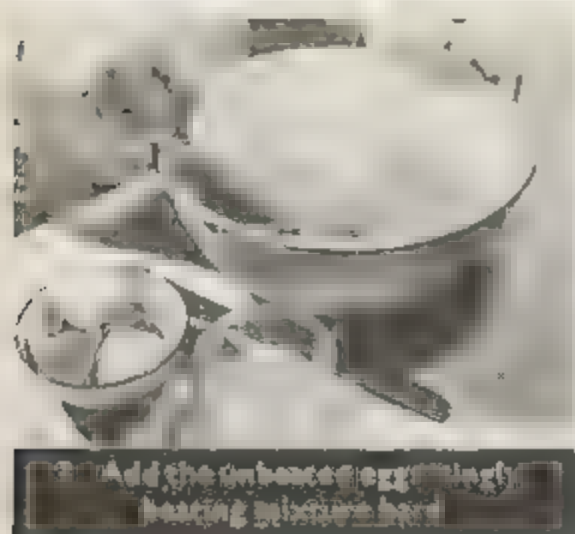
*Use a sharp, strong knife,
rinsed frequently,
for cake wedges like this*



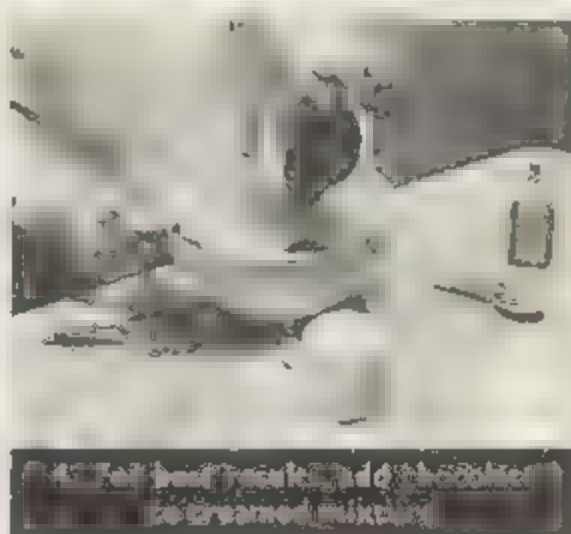
11. Add and pour together
three times to mix



12. Cream butter and brown sugar
with a wooden butter



13. Add the unbeaten egg yolk
beating mixture hard



14. If beat breaks, add chocolate
to creamed mixture

Melted chocolate is added to butter, sugar, and egg mixture rather than cooked with part of the liquid and sugar and then added. This gives an especially light, fine-grained cake

Other Recipes Made Like Lady Baltimore Cake

See Basic Recipe 5, Page 44

SILVER CAKE

(4 egg whites)

3 cups sifted Swans Down Cake Flour	3 teaspoons Calumet Baking Powder
½ cup butter or other shortening	1½ cups sugar 1 cup milk
½ teaspoon lemon extract	4 egg whites, stiffly beaten

Sift flour once, measure, add baking powder, and sift together three times. Cream butter thoroughly, add sugar gradually and cream together until light and fluffy. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add lemon extract. Fold in egg whites and bake in two greased 9 inch layer pans in moderate oven (375° F) 25 to 30 minutes. Spread Boiled Frosting (page 107) or Seven Minute Frosting (page 104) between layers and on top and sides of cake.



WHITE MOON CAKE

(5 egg whites)

3 cups sifted Swans Down Cake Flour	3 teaspoons Calumet Baking Powder
½ teaspoon salt ¾ cup butter or other shortening	2 cups sugar
1 cup milk 1 teaspoon vanilla	5 egg whites, stiffly beaten

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla; fold in egg whites. Bake in three greased 9-inch layer pans in slow oven (325° F) 15 minutes, then increase heat slightly to moderate (350° F) and bake 15 minutes longer. Spread Luscious Lemon Frosting (page 107) between layers and on top of cake, or spread Lemon Seven Minute Frosting (page 106) thickly between layers and on top and sides of cake.



FROSTED CHOCOLATE MARBLE CAKE

(6 egg whites)

3 cups sifted Swans Down Cake Flour	3 teaspoons Calumet Baking Powder
½ teaspoon salt ¾ cup butter or other shortening	2 cups sugar
¾ cup milk 1 teaspoon vanilla	6 egg whites, stiffly beaten
3 squares Baker's Unsweetened Chocolate, melted	
4 tablespoons sugar ¼ cup boiling water	¼ teaspoon soda

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Fold in egg whites. To melted chocolate add sugar and boiling water, stirring until blended. Then add soda and stir until thickened. Cool slightly. Divide batter into two parts. To one part add chocolate mixture. Put by tablespoons into a greased pan, 10x10x2 inches, alternating light and dark mixtures. Bake in moderate oven (350° F) 55 minutes or until done. Spread Chocolate Seven Minute Frosting (page 106) on top and sides of cake.

BUSY DAY CAKE

3 cups sifted Swans Down Cake Flour

4 teaspoons Calumet Baking Powder ¼ teaspoon salt

1½ cups sugar ½ cup softened butter or other shortening

3 eggs, well beaten 1¼ cups milk 1 teaspoon vanilla

Sift flour once, measure, add baking powder, salt, and sugar, and sift together three times. Add butter. Combine eggs, milk, and vanilla, and add to flour mixture, stirring until all flour is dampened. Then beat vigorously one minute. Bake in three greased 9-inch layer pans in moderate oven (375° F.) 25 minutes. Spread Creole Butter Frosting (double recipe, page 109) between layers and on top and sides of cake. If desired, flavor cake with ½ teaspoon orange extract or 1 tablespoon grated orange rind; spread orange marmalade between layers and sift powdered sugar over top of cake.

Basic Recipe 7

KEY STEPS

- 1 How to sift *all* the dry ingredients at one time
- 2 How to combine liquids
- 3 How to combine all cake ingredients very quickly
- 4 How to handle quick cake after it is baked

1 Into the sifter go all the dry ingredients—Swans Down Cake Flour, Calumet Baking Powder, salt, and sugar. This unusual practice of sifting the sugar with the flour is in the interest of speed. Three times the dry ingredients go through the sifter together. The third and last time they are sifted directly into the mixing bowl.



2 To the foamy, well-beaten eggs, add the milk and vanilla, then pour into the flour mixture to which the softened butter has already been added. Melted butter is often used in these quickly mixed cakes, but we find that softened butter gives better results. The butter should not be hard or it does not mix with the other ingredients.



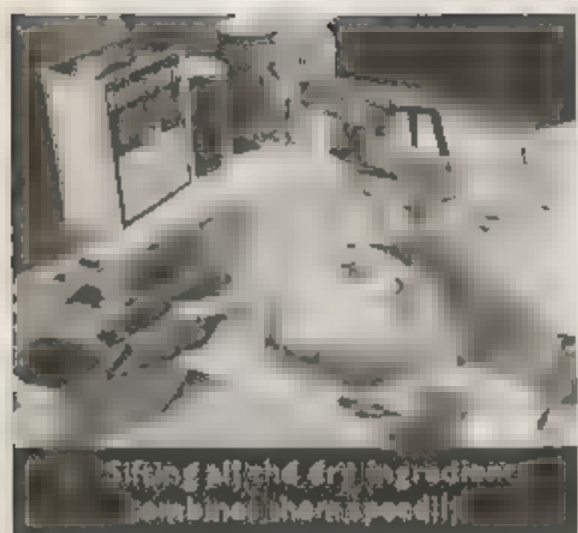
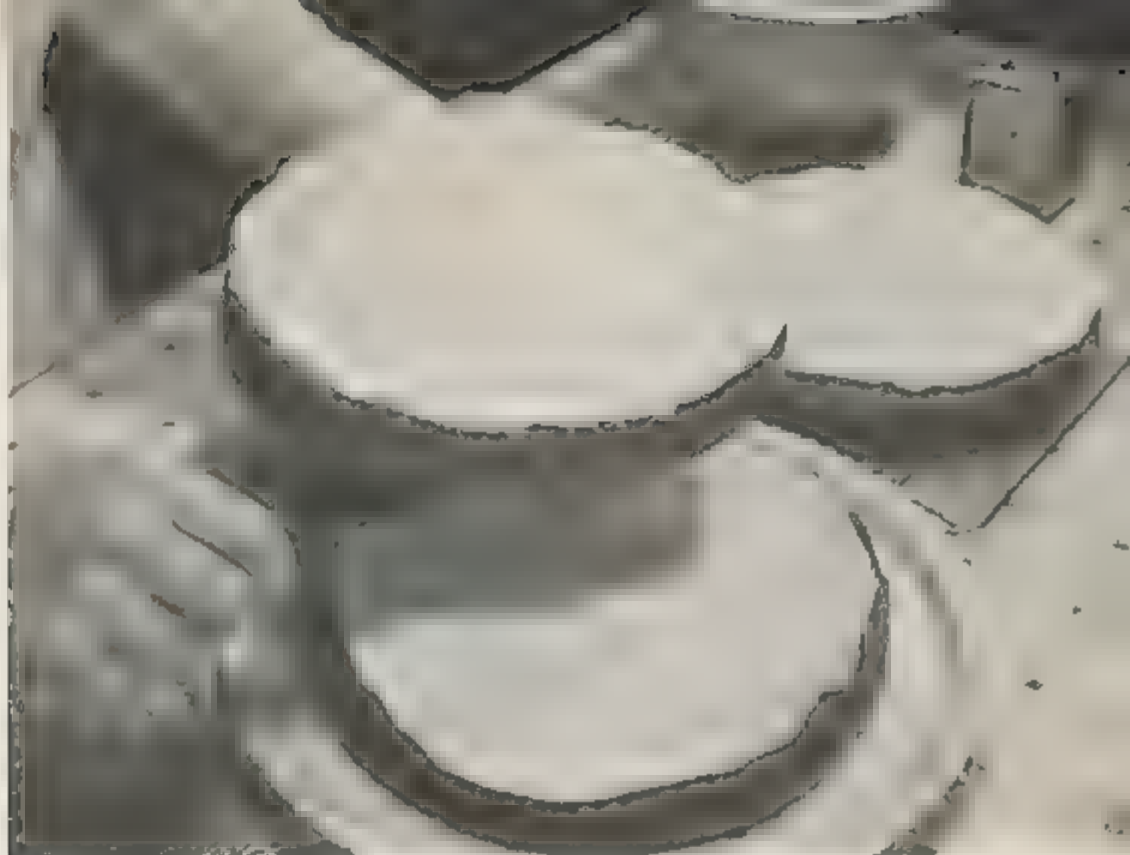
3 Here you see the quickly mixed cake batter in the beginning stage. All the ingredients—dry and wet—are being combined in the bowl and the mixture stirred until all the flour is dampened. Then the batter is beaten vigorously for just 1 minute. Time your beating by the clock and make every stroke count, for a quick thorough beating is essential to the success of this cake.



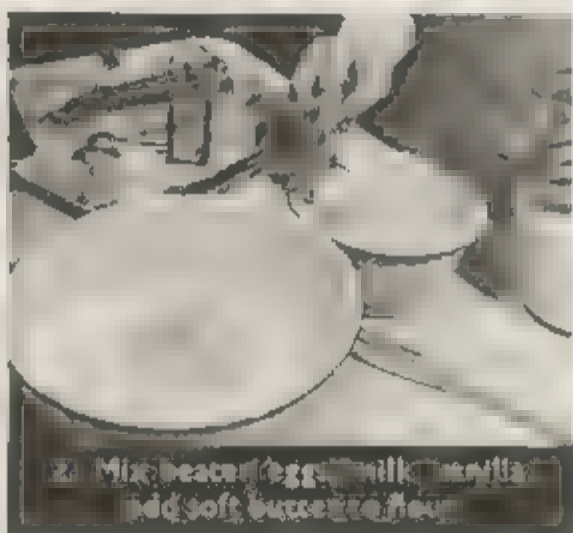
4 At the end of the baking period the golden brown, evenly risen layers are taken from the oven, placed immediately on a cake rack, and allowed to remain in the pans for about 5 minutes. The cake is then loosened from the sides with a spatula and turned onto the rack. Remove paper from bottom of cake (if one was used) and turn cake right side up to finish cooling.

Quickest, easiest way to mix butter cake

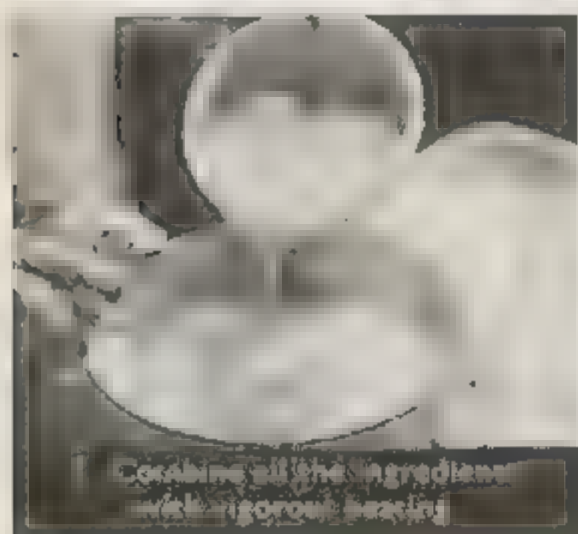
*When time is scarce
let this cake
come to your rescue*



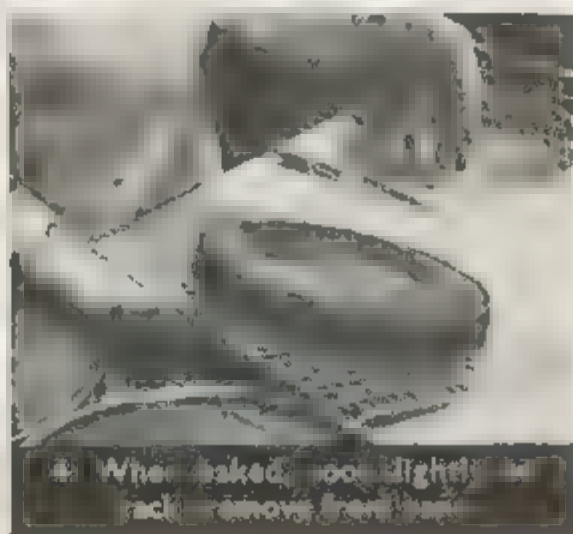
1. Sifting all the dry ingredients combined them speedily



2. Mix beaten eggs, milk, vanilla and soft butter & flour



3. Combine all the ingredients with vigorous beating



4. When baked, cool slightly in rack remove from rack

Here is a cake mixed by the muffin method. All the dry ingredients are sifted together, the liquids are combined and added with the softened butter, and the batter beaten vigorously

SMALL CAKES

1½ cups sifted Swans Down Cake Flour

1½ teaspoons Calumet Baking Powder

½ cup butter or other shortening 1 cup sugar

2 eggs, well beaten ½ cup milk 1 teaspoon flavoring

Sift flour once, measure, add baking powder, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add flavoring. Pour into greased cup-cake pans, filling them $\frac{2}{3}$ full. Bake in moderate oven (375° F.) 20 minutes, or until done. Cover with Orange Butter Frosting (page 107), Seven Minute Frosting (page 104), or Clever Judy Frosting (page 108). Decorate cakes simply in any way desired. Makes 2 dozen cup cakes.

Basic Recipe 8

KEY STEPS

- 1 How to fill small pans
- 2 How to cut attractive small cakes from layers or sheets for novelties
- 3 How to frost tiny cakes
- 4 How to decorate little frosted cakes effectively

1 Just a word of caution about filling pans. For perfectly shaped cakes, do not fill pans more than $\frac{2}{3}$ full. If too much batter is poured into the little cups, the cakes rise over the tops during the baking and the edges have to be trimmed.



2 You may prefer to bake the batter in a square or oblong pan and cut it when cold into fancy shapes. If so, use a long sharp knife and cut cake into strips. Then cut strips into squares, diamonds, or other desired shapes. Cut with firm, sure strokes to avoid ragged edges. Fancy cutters may also be used.



3 A butter frosting, delicately tinted, is one of the simplest and prettiest decorations for small cakes. Before starting to frost, brush off all crumbs. Spread frosting on smoothly with a knife, using as few strokes as possible. For the final touch, decorate top simply with bits of candied peel or ginger, thin slices of citron, angelica, or candied cherries, or tiny colored candies.



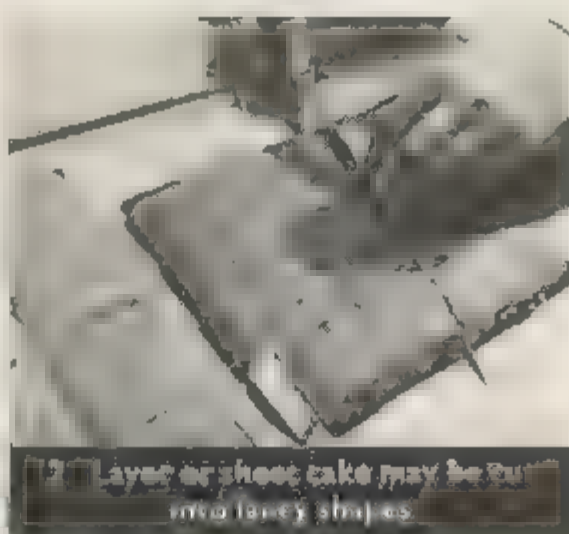
4 Seven Minute Frosting (page 104) is a favorite decoration for cup cakes. For cup cakes de luxe, dress up frosted cakes with some of the simple decorations illustrated. Pile frosting generously on top of the little cakes, swirling it prettily, then sprinkle tops with snowy shreds of coconut, bits of chocolate, or coarsely chopped nuts. Or press half a cherry or nut into center lightly. White frosting may be tinted delicately to carry out any desired color scheme.

Some suggestions for making small cakes

*With these cake tricks
a clever hostess
plays a winning hand*



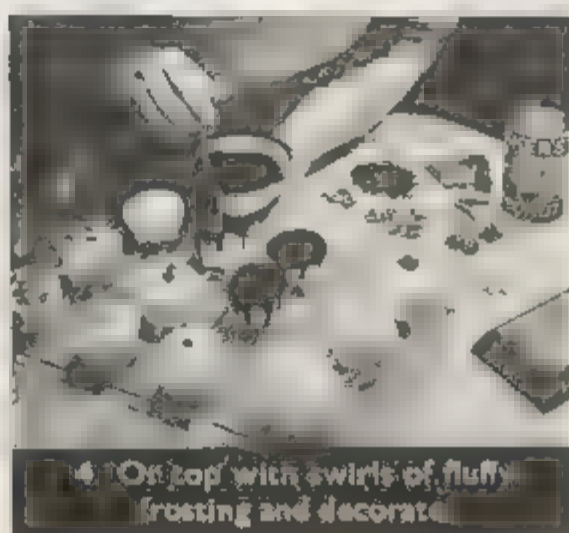
1 Fill small cake pans about two-thirds full of batter



2 Layer or sheet cake may be cut into fancy shapes



3 Spread butter, frosting smoothly and decorate simply



4 On top with swirls of fluffy frosting and decorate

Attractive little cakes made by baking butter cake batter in small pans, or in layer or sheet pans and then cutting into fancy shapes. Also some points about frosting and decorating

Other Recipes Made Like Busy Day Cake

See Basic Recipe 7, Page 50

CALUMET QUICK CAKE

(2 egg whites)

2 cups sifted Swans Down Cake Flour 2 teaspoons Calumet Baking Powder
½ teaspoon salt 1 cup sugar 4 tablespoons softened butter or other shortening
2 egg whites, stiffly beaten ½ cup milk
½ teaspoon vanilla

Sift flour once, measure, add baking powder, salt, and sugar, and sift together three times. Add butter and egg whites. Combine milk and vanilla and add to flour mixture, stirring until all flour is dampened. Then beat vigorously 1 minute. Bake in two greased 8-inch layer pans in moderate oven (375° F.) 20 to 25 minutes. Spread Luscious Lemon Frosting (page 107) between layers and on top and sides of cake.



CREOLE TIER CAKE

Use recipe for Calumet Quick Cake (above). Cool after baking. Cut layers crosswise in halves. Spread Creole Butter Frosting (double recipe, page 109) between layers and on top of cake. Serve in wedges.



ALADDIN CHOCOLATE CAKE

(2 eggs)

1½ cups sifted Swans Down Cake Flour 1¾ teaspoons Calumet Baking Powder
½ teaspoon salt 1 cup sugar 4 tablespoons softened butter or other shortening
2 eggs, well beaten ½ cup milk ½ teaspoon vanilla
2 squares Baker's Unsweetened Chocolate, melted

Sift flour once, measure, add baking powder, salt, and sugar, and sift together three times. Add butter. Combine eggs, milk, and vanilla, and add to flour mixture, stirring until all flour is dampened. Add chocolate and blend. Then beat vigorously 1 minute. Bake in a greased pan, 8x8x2 inches, in moderate oven (325° F.) 1 hour. Spread Chocolate Butter Frosting (page 108) on top and sides of cake.



QUICK SPICE CAKE

(2 eggs)

1¾ cups sifted Swans Down Cake Flour 1¾ teaspoons Calumet Baking Powder
¼ teaspoon salt ½ teaspoon cinnamon ½ teaspoon nutmeg
¼ teaspoon cloves ½ cup sugar
5 tablespoons softened butter or other shortening ¼ cup molasses
2 eggs, well beaten ½ cup milk

Sift flour once, measure, add baking powder, salt, spices, and sugar, and sift together three times. Add butter and molasses. Combine eggs and milk and add to flour mixture, stirring until all flour is dampened. Then beat vigorously 1 minute. Bake in two greased 8-inch layer pans in moderate oven (375° F.) 20 to 25 minutes. Spread Coffee Frosting (page 109) between layers and on top and sides of cake.

WALNUT CREAM CAKES

1 recipe Toasted Walnut Filling

$\frac{1}{2}$ cup cream, whipped 12 large cup cakes

Combine filling and cream. Cut thin slice from top of each cup cake, hollow out center, and fill with cream mixture. Replace top. Frost, if desired.

Toasted Walnut Filling

$\frac{1}{4}$ cup brown sugar, firmly packed 3 tablespoons butter 1 teaspoon water

1 egg yolk, slightly beaten

$\frac{1}{3}$ cup walnut meats, slightly broken and toasted

Combine sugar, butter, water, and egg yolk in top of double boiler. Place over rapidly boiling water and cook until mixture is slightly thickened, stirring constantly. Add nuts. Cool; fill cakes.



GINGER TEA CAKES

(1 egg)

1 $\frac{1}{2}$ cups sifted Swans Down Cake Flour 1 $\frac{1}{2}$ teaspoons Calumet Baking Powder

$\frac{1}{4}$ teaspoon soda $\frac{1}{2}$ teaspoon salt $\frac{1}{2}$ teaspoon cinnamon

$\frac{1}{4}$ teaspoon cloves 1 $\frac{1}{2}$ teaspoons ginger $\frac{1}{4}$ cup butter or other shortening

4 tablespoons brown sugar 1 egg, well beaten

$\frac{1}{2}$ cup molasses $\frac{1}{2}$ cup boiling water

Sift flour once, measure, add baking powder, soda, salt, and spices, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg and beat well. Add flour, alternately with molasses, a small amount at a time, beating after each addition until smooth. Add boiling water, mixing quickly to blend. Turn into small greased cup-cake pans, filling them $\frac{1}{2}$ full, and bake in moderate oven (375° F) 20 minutes, or until done. Cool. Cover tops of cakes with Butter Frosting (page 107). To vary, make slit in cakes and insert slice of preserved ginger before frosting. Makes 2 dozen tea cakes.



ORANGE TEA CAKES

(1 egg)

2 cups sifted Swans Down Cake Flour 2 teaspoons Calumet Baking Powder

$\frac{1}{4}$ teaspoon salt 1 tablespoon grated orange rind

2 tablespoons butter or other shortening 1 cup sugar 1 egg, unbeaten

$\frac{1}{4}$ cup milk $\frac{1}{2}$ cup orange juice

Sift flour once, measure, add baking powder and salt, and sift together three times. Add orange rind to butter and cream well. Add sugar gradually, and cream together thoroughly. Add egg and beat until light and fluffy. Add flour, alternately with milk and orange juice, a small amount at a time. Beat after each addition until smooth. Pour into greased cup-cake pans, filling them $\frac{2}{3}$ full. Bake in moderate oven (375° F) 20 minutes, or until done. Cover with Orange Butter Frosting ($\frac{1}{2}$ recipe, page 107). Makes 12 large or 20 small cup cakes.

DATE SURPRISES

3½ cups sifted Swans Down Cake Flour

3 teaspoons Calumet Baking Powder

½ teaspoon salt ½ cup butter or other shortening

½ cup brown sugar, firmly packed 1 egg, well beaten

1 teaspoon vanilla ⅓ cup milk

Sift flour once, measure, add baking powder and salt, and sift again. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg and vanilla; then flour, alternately with milk, a small amount at a time, beating until smooth. Chill thoroughly. Roll ⅛ inch thick. Cut with 2½-inch floured cutter. Place 1 teaspoon Date Filling (page 60) on a circle, place another circle on top, and press edges together. Bake on greased baking sheet in hot oven (425° F.) 6 to 8 minutes. Makes 4 dozen cookies.

Basic Recipe 9

KEY STEPS

- 1 How to work in last of flour for a stiff dough
- 2 How to roll the dough
- 3 How to cut cooky circles
- 4 How to put the filling into the cookies and how to crimp the edges

1 Mix these cookies like butter cake, blending in last of flour with back of paddle or spoon. The dough should be soft, but not sticky . . . a trifle stiff, yet not hard. Now a brief chilling (15 minutes or more) in the refrigerator to permit handling the dough without the addition of more flour. If flour has to be added during rolling, cookies are less tender.



2 Rolling out cookies is simple when your dough behaves properly. Work with half or less of the dough at a time, keeping remainder in refrigerator until ready to roll. Flour board and rolling pin *slightly* . . . use only enough flour to keep dough from sticking. Move dough about to prevent sticking. Roll ⅛ inch thick.



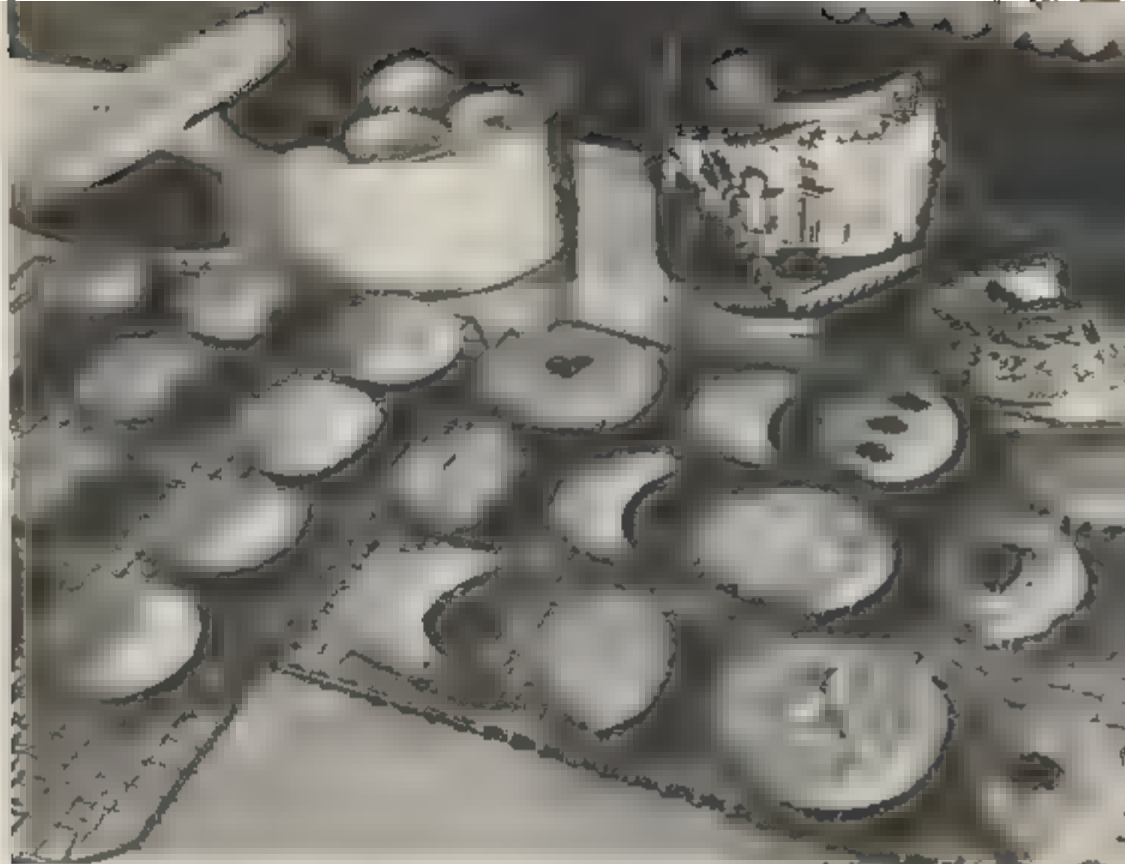
3 In cutting out cookies, dip cutter in flour each time before using, to keep dough from sticking. Cut cookies carefully, so that they will be perfect in shape, but cut them close together in order to get as many as possible from the first rolling. Cookies cut from dough that has been rolled more than once are never so tender.



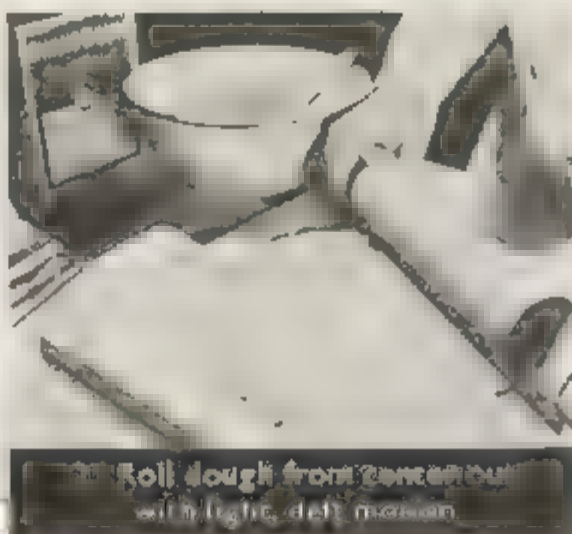
4 There's as much of a trick in putting the filling in these cookies, and keeping it there, as there is in enclosing an apple in a dumpling. Spread filling evenly over cooky, keeping it away from edges. Then place another cooky on top and press edges together with tines of fork dipped in flour. The crimped edge is decorative and also helps to keep filling from trickling out during baking.

Best, easiest way to make rolled cookies

*To keep soft cookies moist,
crisp ones, dry—
store each type separately*



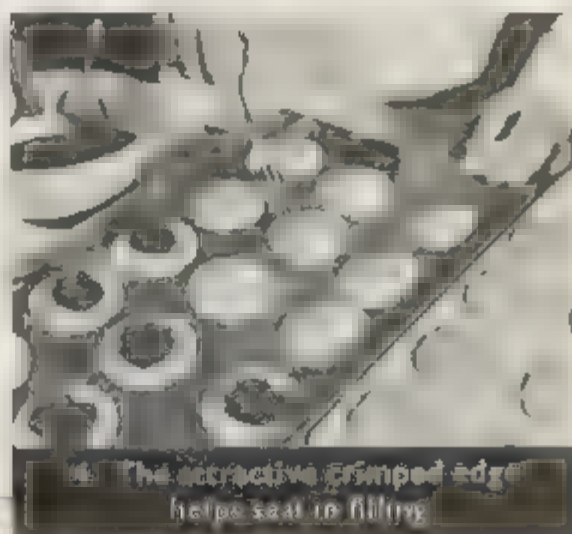
1. Chill cookie dough until firm enough to roll



2. Roll dough from center out with light, deft motion



3. Make as many cookies as possible from first rolling



4. The attractive crimped edge helps seal in filling

A thorough chilling of the soft dough makes it easy to handle, and skillful cutting gives more and better shaped cookies. Filled cookies are a popular version of cut-out cookies

VANILLA NUT COOKIES

4 cups sifted Swans Down Cake Flour
4 teaspoons Columet Baking Powder
 $\frac{1}{4}$ teaspoon salt $\frac{3}{4}$ cup butter or other shortening
 $\frac{1}{2}$ cup brown sugar, firmly packed ♦
2 cups granulated sugar 2 eggs, well beaten
1 cup nut meats, chopped 1 tablespoon vanilla

Sift flour once, measure, add baking powder and salt, and sift again. Cream butter thoroughly, add sugars gradually, and cream together until light and fluffy. Add eggs, nuts, and vanilla. Add flour gradually, mixing well. Shape into rolls, 1½ inches in diameter, and roll in waxed paper. Chill overnight, or until firm enough to slice. Cut into $\frac{1}{8}$ -inch slices. Bake on ungreased baking sheet in hot oven (425° F.) 10 minutes, or until done. Makes 6 dozen cookies

Basic Recipe 10

KEY STEPS

- 1 How to blend all ingredients for smooth dough
- 2 How to shape dough into rolls or pack in molds
- 3 How to store rolls for chilling in refrigerator
- 4 How to slice the cookies

1 The sifted dry ingredients are beaten into the butter, sugar, and egg mixture about $\frac{1}{4}$ at a time. Swans Down Cake Flour is so fine and light that it blends easily and quickly. When mixture becomes stiff, the flour is worked in with the back of paddle or wooden spoon. Note that the nuts and vanilla are added before the flour in this stiff mixture.



2 This stiff dough is inclined to crumble. Gather together all loose particles and press lightly into one large piece of dough. It may then be divided in half and shaped into rolls, or packed into attractive molds for chilling.



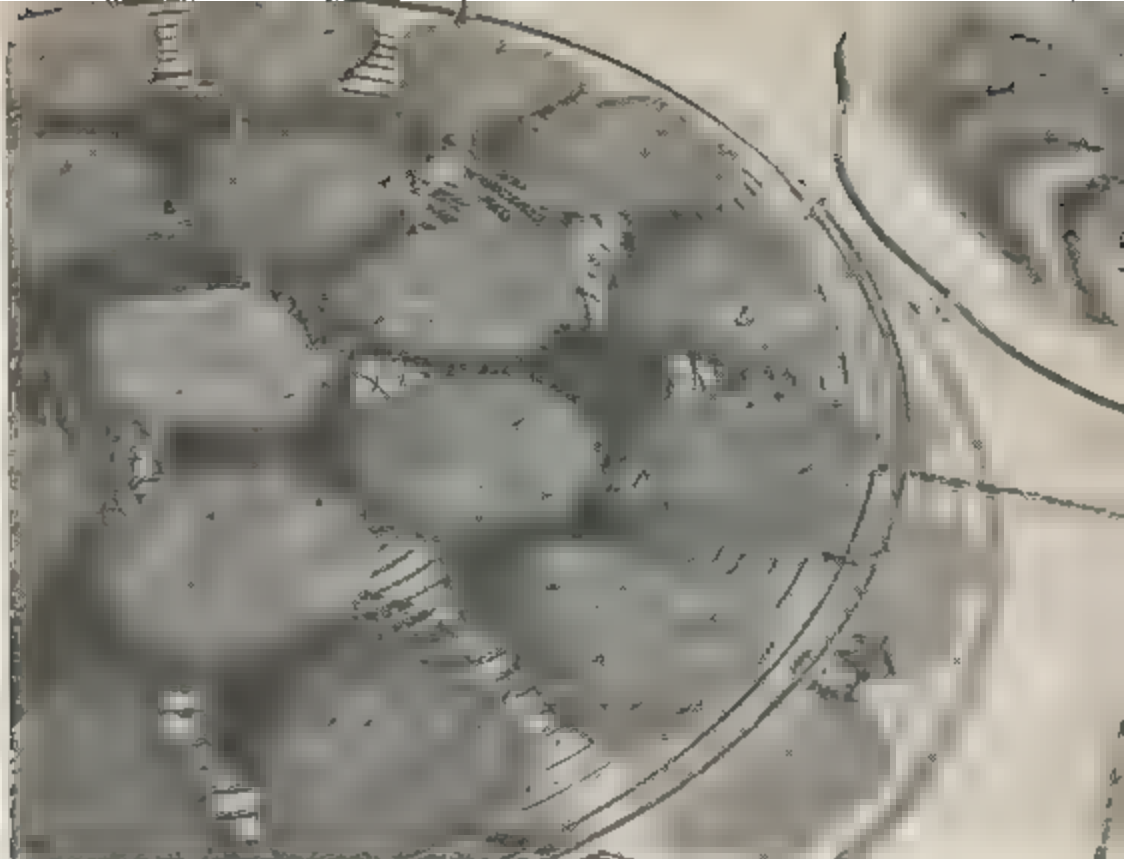
3 For rolls, work with half the dough at a time. Fold waxed paper over dough, press lightly, and mold into roll about 1½ inches in diameter, lengthening as you shape. Wrap paper tightly and pat outside of paper, making dough smooth and even. For molds, pack dough firmly into mold; avoid leaving any empty spaces or holes. Chill cookie dough as soon as shaped.



4 Hold firm dough with left hand and, with a long, sharp, thin bladed knife, cut into thin slices. Use a sawing motion, drawing knife back and forth through dough, and, at the same time, pressing down lightly. Do not press too hard or allow dough to become softened if cookies are to be shapely.

Ice box cookies—a modern convenience

*Slice and bake as needed
... in ten minutes
you'll have fresh cookies*



1 Blend dough into a smooth, sticky ball



2 Press dough together into one large ball



3 Shape dough into logs or other desired shapes



4 Chill shaped dough until firm before slicing & baking

No rolling needed—no cooky cutters used. Just neat rolls of chilled, firm dough from which nicely formed cookies may be sliced and freshly baked whenever they are wanted

Other Recipes Made Like Date Surprises

See Basic Recipe 9, Page 56

OLD-FASHIONED SUGAR COOKIES

2³/₄ cups sifted Swans Down Cake Flour 2³/₄ teaspoons Calumet Baking Powder
1/2 teaspoon salt 1/2 cup butter or other shortening 1 cup sugar
2 eggs, well beaten 1 teaspoon vanilla

Sift flour once, measure, add baking powder and salt, and sift again. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs and beat well. Add vanilla. Add flour and blend. Chill until firm enough to roll. Roll 1/8 inch thick on slightly floured board. Cut with 3 1/2-inch floured cutter and sprinkle with sugar. Bake on ungreased baking sheet in hot oven (400° F.) 10 to 12 minutes. Makes 2 1/2 dozen cookies.



SAND TARTS

2 cups sifted Swans Down Cake Flour 1 1/2 teaspoons Calumet Baking Powder
1/2 cup butter or other shortening 1 cup sugar 1 egg, well beaten
1 egg white, slightly beaten 1 tablespoon sugar 1/4 teaspoon cinnamon
1 cup blanched almonds, split

Sift flour once, measure, add baking powder, and sift again. Cream butter thoroughly, add sugar gradually and cream together until light and fluffy. Add egg and flour. Blend. Chill until firm enough to roll. Roll 1/8 inch thick on slightly floured board. Cut with floured doughnut cutter. Brush with egg white and sprinkle with mixture of sugar and cinnamon. Arrange 3 halves of split almonds on each cookie. Bake on ungreased baking sheet in moderate oven (375° F.) 10 minutes. Makes 6 dozen cookies.



ROLLED BUTTERSCOTCH COOKIES

3 1/2 cups sifted Swans Down Cake Flour 3 1/2 teaspoons Calumet Baking Powder
1/4 teaspoon salt 1/2 cup butter 1 cup brown sugar, firmly packed
2 eggs, well beaten 1 1/2 teaspoons vanilla 1 1/2 teaspoons lemon juice

Sift flour once, measure, add baking powder and salt and sift again. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs and beat well. Add vanilla and lemon juice; then add flour, mixing well. Chill until firm enough to roll. Roll 1/8 inch thick on slightly floured board. Cut with floured cutter and decorate, if desired. Bake on ungreased baking sheet in hot oven (425° F.) 5 to 6 minutes. Makes 5 dozen cookies. (For decorating, use nuts, strips of citron or dates, bits of candied cherries, raisins, or colored sugars.)



DATE FILLING FOR DATE SURPRISES

2 cups dates, seeded and chopped 2/3 cup sugar
2/3 cup boiling water 1 tablespoon lemon juice
1 tablespoon butter

Cook dates, sugar, and water 6 to 8 minutes, or until thick, stirring constantly. Remove from fire; add lemon juice and butter. Cool.

PEANUT BUTTER ICE BOX COOKIES

2 cups sifted flour 3 teaspoons Calumet Baking Powder
1/2 teaspoon salt 2 cups Post's Whole Bran 1/2 cup butter or other shortening
1/2 cup peanut butter 1/2 cup brown sugar, firmly packed
1 1/2 cups granulated sugar 2 eggs, well beaten

Sift flour once, measure, add baking powder and salt, and sift again. Add Post's Whole Bran. Cream butter thoroughly, add peanut butter, and cream together until smooth. Add sugars gradually and cream well. Add eggs and blend. Add flour mixture gradually, mixing well. Shape in 1 1/2-inch roll, wrap in waxed paper. Chill thoroughly. Cut in 1/4-inch slices. Bake on greased sheet in hot oven (400° F.) 8 minutes. Makes 4 dozen.



CHOCOLATE WALNUT DOLLARS

2 1/2 cups sifted Swans Down Cake Flour 1 teaspoon Calumet Baking Powder
1/2 teaspoon cinnamon 1 egg, slightly beaten 1 cup sugar
1/2 cup soft butter or other shortening 2 tablespoons milk
2 squares Baker's Unsweetened Chocolate, melted
1/2 cup walnut meats, chopped 1 teaspoon vanilla

Sift flour once, measure, add baking powder and cinnamon, and sift together three times. Combine remaining ingredients, then add flour, mixing well. Shape in 2-inch roll, wrap in waxed paper; chill thoroughly. Cut in 1/4-inch slices. Bake on greased sheet in hot oven (400° F.) 5 minutes. Makes 4 dozen.



COCONUT ICE BOX COOKIES

5 1/2 cups sifted Swans Down Cake Flour 3 teaspoons Calumet Baking Powder
1/4 teaspoon salt 3 eggs, slightly beaten 1/2 cup brown sugar, firmly packed
1 cup granulated sugar 1 1/2 cups melted butter or other shortening
4 cups (1/2 pound) Baker's Coconut, Premium Shred, chopped

Sift flour once, measure, add baking powder and salt, and sift again. Combine remaining ingredients, add flour. Mix well. Pack into a lined pan, 8x8 inches. Chill thoroughly. Remove from pan, cut in half and slice in 1/4-inch slices. Bake on ungreased sheet in hot oven (400° F.) 5 minutes. Makes 96.



CHOCOLATE PIN WHEELS

1 1/2 cups sifted flour 1/2 teaspoon Calumet Baking Powder
1/8 teaspoon salt 1/2 cup butter or other shortening 1/2 cup sugar
1 egg yolk, well beaten 3 tablespoons milk
1 square Baker's Unsweetened Chocolate, melted

Sift flour once, measure, add baking powder and salt, and sift again. Cream butter thoroughly, add sugar gradually, and cream together well. Add egg yolk. Add flour, alternately with milk, beating after each addition until smooth. Divide dough in two parts. To one add chocolate. Chill. Roll each half into rectangular sheet, 1/8 inch thick. Place chocolate sheet on top. Roll as for jelly roll. Chill thoroughly. Cut in 1/8-inch slices. Bake on ungreased sheet in hot oven (400° F.) 5 minutes. Makes 3 1/2 dozen.

The Sponge Cake Leaders

With Their Many Popular Relatives



THERE are four basic recipes for sponge cakes in this book. First of these is angel food cake, a queen among cakes, and one which is regarded by home bakers as a supreme test of skill. Then comes a traditional sponge cake, almost as glamorous. The third lesson introduces a popular, modern version of sponge cake in which baking powder does much of the leavening, very efficiently and very economically. Finally you find a lesson on jelly roll which makes you wise enough—and brave enough—to attempt not only that coveted cake but also other rolled cakes, which you may not have known had anything to do with sponge cake technique.

Each basic recipe, with its three or four supporting recipes, represents a quite distinct type of product, suitable for different needs, particularly pleasing to different tastes. For certain special occasions, angel food cake, or some variation of it, seems exactly right, as an accompaniment to fruit or ice cream, sponge cake is famous. And rolled sponge cakes for desserts have a place all their own. As you can see by this chart, you'll have nineteen grand cakes at your command, when you have mastered these four sponge cake lessons.

BASIC RECIPE	DESCRIPTION	RECIPES SIMILAR TO BASIC RECIPE
11. Swans Down Angel Food (page 64)	The standard angel food—queen of cakes	Coconut Crested Angel Food Cherry Angel Food Chocolate Angel Food Daffodil Cake (Recipes on page 68)
12. Swans Down Sponge Cake (page 66)	The standard sponge cake—a cake of tradition	Little Sponge Cakes Ice Cream Shortcake Creole Sponge Cake Sunshine Cake (Recipes on page 69)
13. Hot Milk Sponge Cake (page 70)	An economical baking powder sponge cake	Sponge Squares with Berry Topping Orange Sponge Cake Orange Custard Sponge Cake Fruited Sponge Torte (Recipes on page 74)
14. Old-fashioned Jelly Roll (page 72)	A simple sheet sponge for perfect jelly roll	Lemon Sponge Roll Butterscotch Spice Roll Snow-whirl Chocolate Roll (Recipes on page 75)



Jelly roll, coconut angel food,
a chocolate roll, a sunshine cake, and daffodil cake
—every one of these belongs to the sponge cake clan

The versatile sponge cake clan

SWANS DOWN ANGEL FOOD

1 cup sifted Swans Down Cake Flour

1 cup (8 to 10) egg whites $\frac{1}{4}$ teaspoon salt

1 teaspoon cream of tartar $1\frac{1}{4}$ cups sifted granulated sugar

$\frac{3}{4}$ teaspoon vanilla $\frac{1}{4}$ teaspoon almond extract

Sift flour once, measure and sift four more times. Beat egg whites and salt with flat wire whisk. When foamy, add cream of tartar, and continue beating until eggs are stiff enough to hold up in peaks, but not dry. Fold in sugar carefully, 2 tablespoons at a time, until all is used. Fold in flavoring. Then sift small amount of flour over mixture and fold in carefully; continue until all is used. Pour batter into ungreased angel food pan and bake in slow oven. Begin at 275° F. After 30 minutes increase heat slightly (325° F.); bake 30 minutes more. Remove from oven, invert pan 1 hour.

Basic Recipe 11

KEY STEPS

- 1 How to sift flour well
- 2 How to beat egg whites and when to stop beating
- 3 How to fold sugar and flour into the egg whites
- 4 How to bake angel food and cool it after baking

1 The flour is sifted again and again. We like to sift ours five times—once just before measuring and then four times more. This repeated sifting incorporates more and more air, making the flour as light as so much dust. This airiness is important in securing an angel food that is feathery light. Note the convenience of sifting flour on two squares of paper.

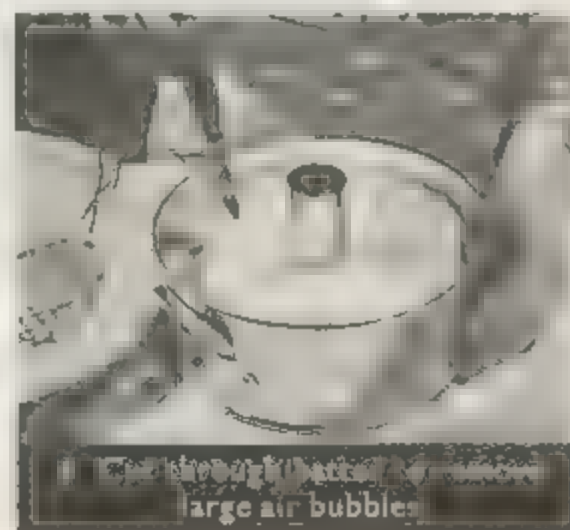
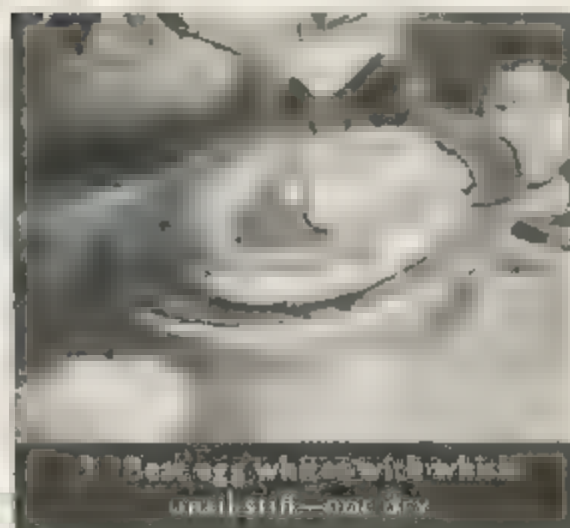
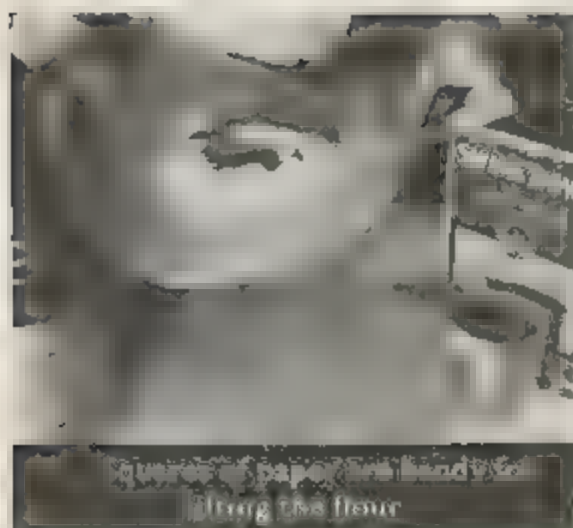
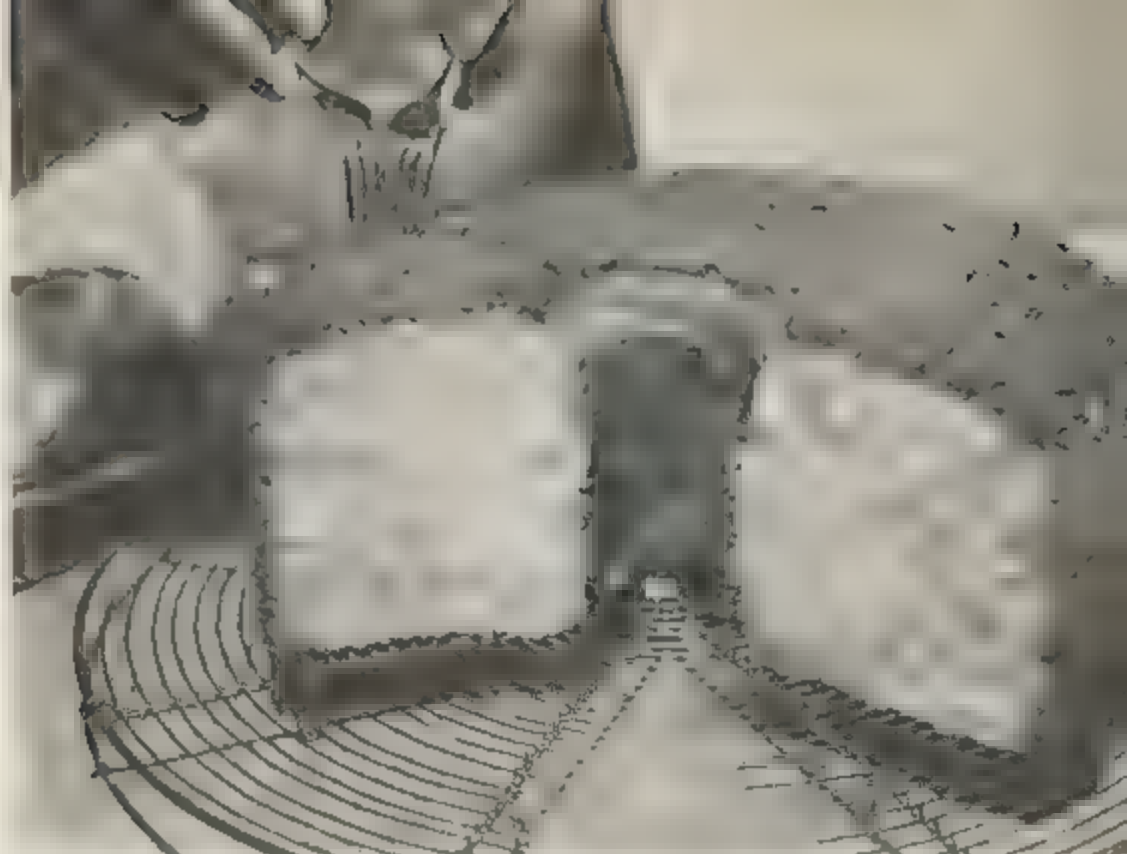
2 Beat 1 cup egg whites with flat wire whisk until foamy, then add cream of tartar. Continue to beat, using a gentle motion that keeps the wire whisk below the surface, until the egg whites are light and thick, but not dry. When whisk is lifted out, the whites pile up in moist, glossy peaks. The air bubbles are now very fine and even. These snowy, fluffy, slightly moist egg whites are essential.

3 The sugar is sprinkled over the beaten egg whites, about 2 tablespoons at a time, then gently folded in by a cutting-down, lifting-up and folding-over motion. Then the flour is sifted gradually over the fluffy mixture and folded in with the same rhythmic technique. The folding continues only until ingredients are blended. Angel food batter is beautifully light and fluffy with a satiny white sheen.

4 The pan in which angel food is baked is never greased. It is then possible for the batter to cling to sides of pan as it bakes and thus rise to its full height. Cutting down through batter with a spatula removes any large air bubbles. A long, slow baking and careful cooling transforms the fluffy batter into a master angel food.

Standard way of making angel food cake

*Gently tear—never cut
the rule for
the sponge cake family*



Into egg whites, beaten carefully to a moist, glossy stiffness, sugar is folded gradually. Lastly, flour is added by the same gentle down-up-and-over motion. The batter is baked slowly

SWANS DOWN SPONGE CAKE

1 cup sifted Swans Down Cake Flour
¼ teaspoon salt Grated rind and juice of ½ lemon
5 egg yolks, beaten until thick and lemon-colored
5 egg whites 1 cup sifted sugar

Sift flour once, measure, add salt, and sift together four times. Add lemon rind and juice to beaten egg yolks and beat with rotary egg beater until very thick and light. Beat egg whites with flat wire whisk until stiff enough to hold up in peaks, but not dry. Fold in sugar, a small amount at a time; then egg yolks. Fold in flour, a small amount at a time. Bake in ungreased tube pan in slow oven (325° F.) 1 hour, or until done. Remove from oven and invert pan 1 hour, or until cake is thoroughly cold, before removing from pan. (See illustration and directions on page 27 for removing cake from pan.)

Basic Recipe 12

KEY STEPS

- 1 How to beat egg yolks
- 2 How to fold sugar into stiffly beaten egg whites
- 3 How to blend egg yolks, flour, and egg white mixture to insure lightness
- 4 How to bake sponge cake

1 The egg yolks must be beaten long and vigorously to incorporate all the air possible. Do not stop beating until yolks are thick and a lemon yellow in color. Then add lemon rind and juice, and continue beating this time until eggs are very thick and light in color. Lemon juice stiffens cell walls of the eggs and so helps to retain air



2 The sugar is sprinkled over the stiffly beaten egg whites, about 2 tablespoons at a time; it is carefully mixed in by cutting down into the whites with tablespoon, then lifting up and folding over. This technic becomes a deft, rolling motion. Next, the egg yolks are folded in with the same careful down-up-and-over motion, thus keeping all the air bubbles in the feathery light batter.



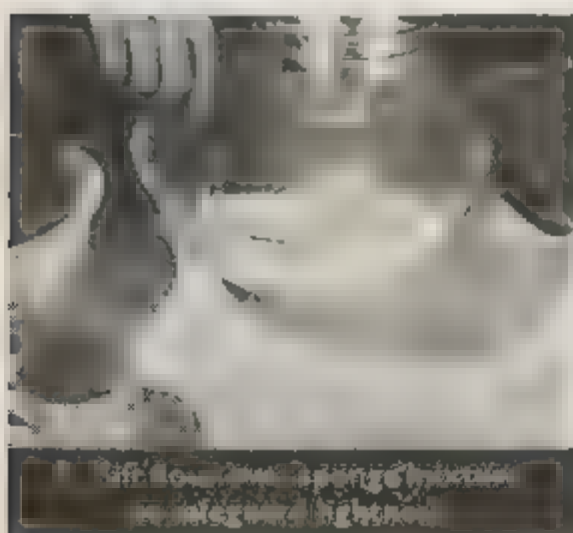
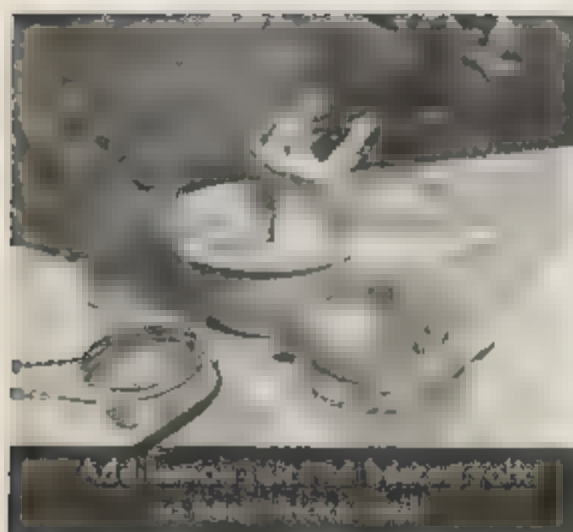
3 As soon as the yellow streams of egg yolk have fused with the egg white mixture, it is time to fold in the flour. Sprinkle it on in small amounts—a little flour, a little folding, more flour, then more folding, until all the flour has been carefully blended in without losing a bit of the spongy lightness of the batter.



4 Bake this fluffy mixture in a tube pan that is ungreased, so that the delicate structure of cake may cling to the sides of the pan for support as it rises. Place it in a slow oven (325° F.) for a long even baking; it takes about 1 hour. This low temperature insures tenderness. Be sure that the cake is thoroughly baked before removing it from the oven.

Standard method of making sponge cake

*Moist, tender, airy-light
—and a cake
that you need not frost*



Egg yolks, beaten thick and light, are blended with the mixture of beaten egg whites and sugar; flour is then folded in gradually, and the batter turned into an ungreased pan

Other Recipes Made Like Swans Down Angel Food

See Basic Recipe 11, Page 64

COCONUT CRESTED ANGEL FOOD

Use recipe for Swans Down Angel Food (page 64). Pour batter into ungreased angel food pan. Sprinkle with $\frac{1}{2}$ cup Baker's Coconut, Premium Shred. Bake in slow oven at least 1 hour. Begin at 275° F. and after 30 minutes increase heat slightly (325° F.) and bake 30 minutes longer.



CHERRY ANGEL FOOD

Use recipe for Swans Down Angel Food (page 64). Pour about $\frac{1}{3}$ of cake batter into ungreased angel food pan. Sprinkle $\frac{1}{4}$ cup finely chopped maraschino cherries over it, add another $\frac{1}{3}$ of batter, then $\frac{1}{4}$ cup cherries, and remaining batter. Run knife through to bottom of pan to mix cherries evenly throughout. Bake in slow oven at least 1 hour. Begin at 275° F. and after 30 minutes increase heat slightly (325° F.) and bake 30 minutes.



CHOCOLATE ANGEL FOOD

(10 to 12 egg whites),

$\frac{3}{4}$ cup sifted Swans Down Cake Flour	4 tablespoons Baker's Breakfast Cocoa	
$1\frac{1}{4}$ cups egg whites	$\frac{1}{4}$ teaspoon salt	1 teaspoon cream of tartar
$1\frac{1}{4}$ cups sifted granulated sugar	1 teaspoon vanilla	

Sift flour once, measure, add cocoa, and sift four more times. Beat egg whites and salt with flat wire whisk. When foamy, add cream of tartar and continue beating until eggs are stiff enough to hold up in peaks, but not dry. Fold in sugar carefully, 2 tablespoons at a time, until all is used. Fold in vanilla. Then sift small amount of flour over mixture and fold in carefully; continue until all is used. Pour batter into ungreased angel food pan and bake in slow oven at least 1 hour. Begin at 275° F. and after 30 minutes increase heat slightly (325° F.) and bake 30 minutes longer. Remove from oven and invert pan 1 hour, or until cold.



DAFFODIL CAKE

(10 to 12 egg whites and 4 egg yolks)

1 cup sifted Swans Down Cake Flour	$1\frac{1}{4}$ cups egg whites	
$\frac{1}{2}$ teaspoon salt	1 teaspoon cream of tartar	$1\frac{1}{4}$ cups sifted granulated sugar
$\frac{1}{2}$ teaspoon vanilla	$\frac{1}{2}$ teaspoon orange extract	
4 egg yolks, beaten until thick and lemon-colored		

Sift flour once, measure, and sift four more times. Beat egg whites and salt with flat wire whisk. When foamy, add cream of tartar, and continue beating until stiff enough to hold up in peaks, but not dry. Fold in sugar carefully, 2 tablespoons at a time, until all is used. Sift small amount of flour over mixture and fold in carefully; continue until all is used. Divide mixture into two parts. To one, fold in vanilla. To other, fold in orange extract and egg yolks. Put by tablespoons into ungreased angel food pan, alternating white and yellow mixtures. Bake in slow oven (300° F.) 60 to 70 minutes. Remove from oven and invert pan 1 hour, or until cold.

Other Recipes Made Like Swans Down Sponge Cake

See Basic Recipe 12, Page 66

LITTLE SPONGE CAKES

Use recipe for Swans Down Sponge Cake (page 66). Pour batter into small cup-cake pans which have been greased very lightly on bottoms. Bake in moderate oven (350° F) 20 minutes, or until done. Remove carefully from pans. Makes 3 dozen little sponge cakes.



ICE CREAM SHORTCAKE

Use recipe for Swans Down Sponge Cake (page 66). Cool after baking. Cut in 1 1/2 inch wedges. Use two wedges of cake for each serving. Place a slice of brick ice cream on one and cover with the second, turning so that the narrow end of top cake wedge is above wide end of under cake wedge. Serve with sauce of crushed, sweetened berries or peaches. (Vanilla or fruit ice cream is suitable to use in this recipe.)



CREOLE SPONGE CAKE

(5 eggs)

3/4 cup sifted Swans Down Cake Flour 1/4 teaspoon salt
4 tablespoons Baker's Breakfast Cocoa 1 tablespoon lemon juice
5 egg yolks, beaten until thick and lemon-colored
5 egg whites 1 cup sifted sugar

Sift flour once, measure, add salt and cocoa, and sift together four times. Add lemon juice to beaten egg yolks and beat with rotary egg beater until very thick and light. Beat egg whites with flat wire whisk until stiff enough to hold up in peaks, but not dry. Fold in sugar, a small amount at a time; then egg yolks. Fold in flour, a small amount at a time. Bake in ungreased tube pan in slow oven (325° F) 1 hour, or until done. Remove from oven and invert pan 1 hour, or until cold.



SUNSHINE CAKE

(6 egg whites and 4 egg yolks)

1 cup sifted Swans Down Cake Flour 1 cup sifted sugar
1/4 teaspoon salt 6 egg whites 1/2 teaspoon cream of tartar
4 egg yolks, beaten until thick and lemon-colored 1/2 teaspoon lemon extract

Sift flour once, measure, add 1/2 of sugar, and sift together four times. Add salt to egg whites and beat with flat wire whisk. When foamy, add cream of tartar, and continue beating until whisk leaves faint line when drawn across surface of egg whites. Add remaining sugar gradually, and continue beating as before, until texture is very fine and even and egg whites are stiff enough to hold up in peaks, but not dry. Fold in egg yolks and lemon extract. Then sift small amount of flour over mixture and fold in carefully; continue until all is used. Pour into ungreased tube pan and bake in slow oven (300° F) 30 minutes, then increase heat slightly (325° F) and bake 35 minutes longer. Remove from oven and invert pan 1 hour, or until cake is thoroughly cold, before removing from pan.

HOT MILK SPONGE CAKE

1 cup sifted Swans Down Cake Flour
1 teaspoon Calumet Baking Powder 3 eggs
1 cup sugar 2 teaspoons lemon juice 6 tablespoons hot milk

Sift flour once, measure, add baking powder, and sift together three times. Beat eggs until very thick and light and nearly white (10 minutes). Add sugar gradually, beating constantly. Add lemon juice. Fold in flour, a small amount at a time, until all is added. Add milk, mixing quickly until batter is smooth. Turn at once into ungreased tube pan and bake in moderate oven (350° F) 35 minutes, or until done. Remove from oven and invert pan 1 hour, or until cold. Or bake in two lightly greased 8x8x2-inch pans in moderate oven (350° F.) 25 minutes. Sift powdered sugar over top. Cut in squares and serve as dessert or tea accompaniment.

Basic Recipe 13

KEY STEPS

- 1 Purpose of baking powder in this type of cake
- 2 How long to beat eggs
- 3 Speedy method of adding hot milk to mixture last
- 4 How to cool cake if baked in Swans Down pan

1 One level teaspoon Calumet Baking Powder is measured carefully and added to 1 cup sifted Swans Down Cake Flour. Then in three separate siftings these two ingredients are thoroughly mixed. Note that this sponge cake recipe calls for only 3 eggs—the baking powder furnishes the extra leavening needed.



2 Thorough beating of eggs is one of the mixing secrets of this cake. With a sturdy rotary beater, beat eggs 10 minutes. Notice how thick and ivory colored they are! Then sprinkle sugar into the beaten eggs, beating constantly. After the last of the sugar has been thoroughly blended, add the lemon juice and then beat mixture to a fluffy, shining thickness.



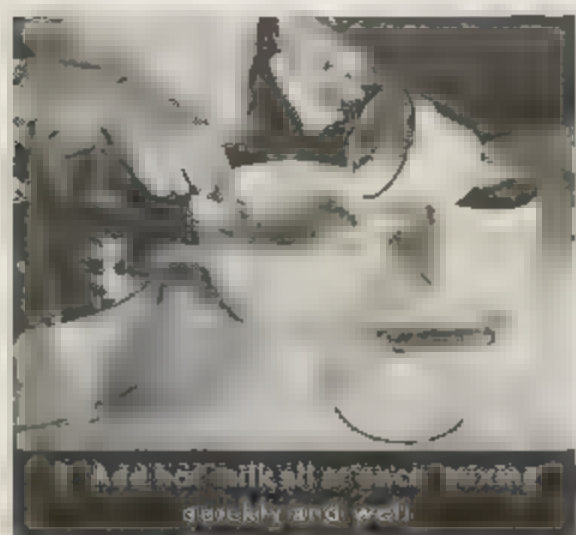
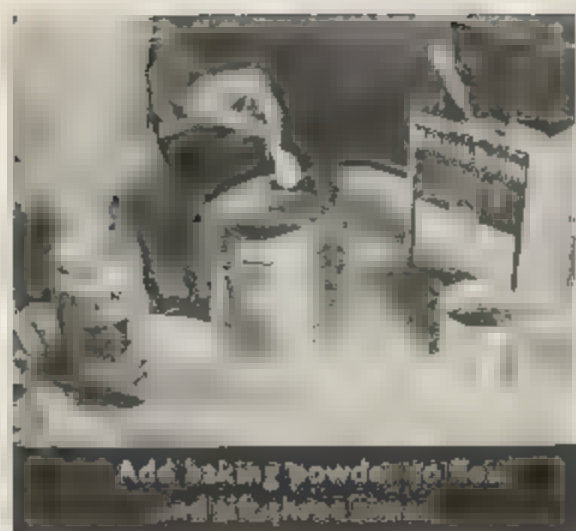
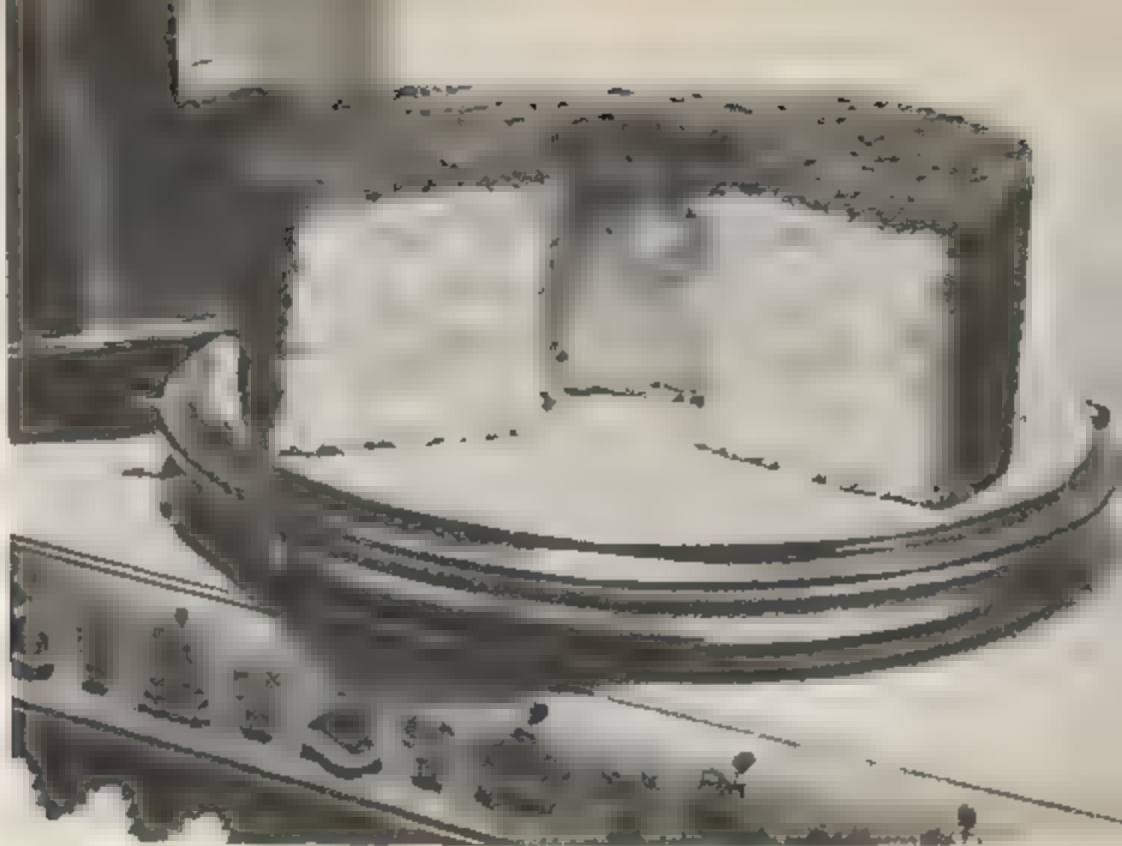
3 After folding sifted flour and baking powder into the mixture, add the hot milk all at once. Mix quickly and thoroughly until the batter is very smooth and light. The heat of the milk sets the bubbles of egg ever so slightly, giving them additional strength and thus helping to make a sponge cake of fluffy lightness.



4 After the cake has baked 35 minutes, or longer in a moderate oven (350° F), it is removed from the oven. The movable slides on pan are raised, the pan inverted, and cake allowed to cool in pan for about an hour. The movable slides are a special feature of the Swans Down angel food pan. They allow air to circulate and thus prevent the crust from steaming.

An economical way to make sponge cake

*Sponge cakes keep well.
Remember, too,
children can eat them*



Sponge cake of tender, fluffy lightness may be attained with fewer eggs if baking powder is used to furnish additional leavening. The four points illustrated are important

OLD-FASHIONED JELLY ROLL

$\frac{3}{4}$ cup sifted Swans Down Cake Flour
 $\frac{3}{4}$ teaspoon Calumet Baking Powder
 $\frac{1}{4}$ teaspoon salt 4 eggs $\frac{3}{4}$ cup sugar
1 teaspoon vanilla 1 cup jelly (any flavor)

Sift flour once; measure. Combine baking powder, salt, and eggs in bowl. Place over smaller bowl of hot water and beat with rotary egg beater, adding sugar gradually until mixture becomes thick and light-colored. Remove bowl from hot water. Fold in flour and vanilla. Turn into greased pan, 15x10 inches, lined with greased paper, and bake in hot oven (400° F.) 13 minutes. Quickly cut off crisp edges of cake. Turn from pan at once onto cloth covered with powdered sugar. Remove paper. Spread with jelly, spreading almost to edge. Roll quickly. Wrap in cloth and cool on rack.

Basic Recipe 14

KEY STEPS

- 1 Special way of beating eggs with baking powder
- 2 How to prepare sheet pan for baking sponge roll
- 3 How to cut crisp edges
- 4 How to handle and roll sheet after it has baked

1 Combine baking powder, salt, and eggs in a bowl set over not in another, smaller bowl of hot water, with bottom of top bowl not quite touching the water. Beat with a rotary egg beater until first froth changes to a true foam. Then add sugar gradually, beating vigorously until a spongy, fluffy, golden mixture piles up in bowl. Remove bowl from over hot water. The flour is then gently folded in.



2 The batter is baked in a sheet pan, 15x10 inches. The pan first is greased, then lined to within $\frac{1}{2}$ inch of edge with waxed paper and greased again—a triple protection that keeps bottom of cake soft and smooth, makes it easy to remove and roll. The light, fluffy batter is poured carefully into the pan and spread evenly with a spatula.



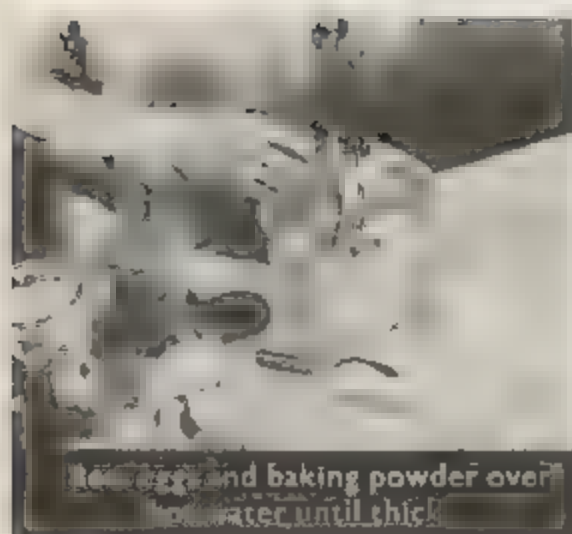
3 While cake is still in pan, cut off crisp edges quickly. Use a gentle sawing motion that does not tear the cake. Then invert pan on a clean cloth which has been dusted with confectioners' sugar and coax the cake out with a spatula. Remove paper at once.



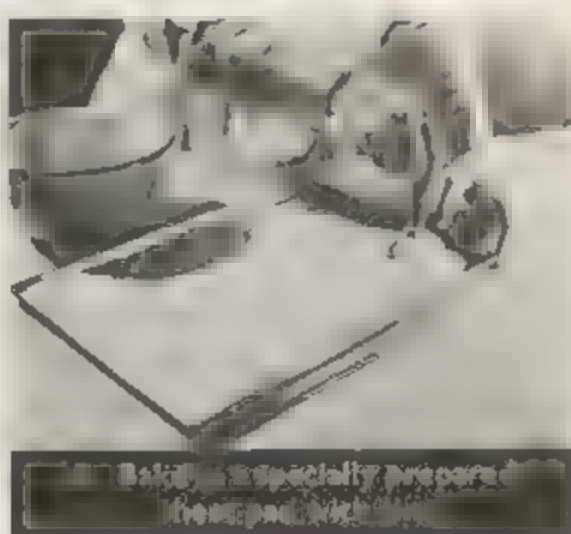
4 Turn up edge of cake about 1 inch. Lift up cloth high enough to raise turned edge of cake off table. This starts cake rolling. Rolling continues as cloth is lifted higher and higher. Use left hand to lift cloth and right hand to guide the rolling and keep cake straight. Stop when cake is entirely rolled and end of cake is underneath. Wrap cloth about cake tightly enough to keep rolled, cool on rack.

Jelly roll from a sheet of sponge cake

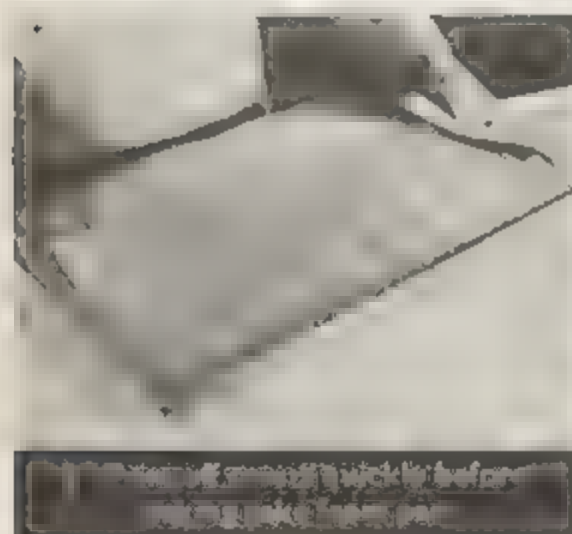
*Before you cut and serve
a jelly roll
make sure that it is cool*



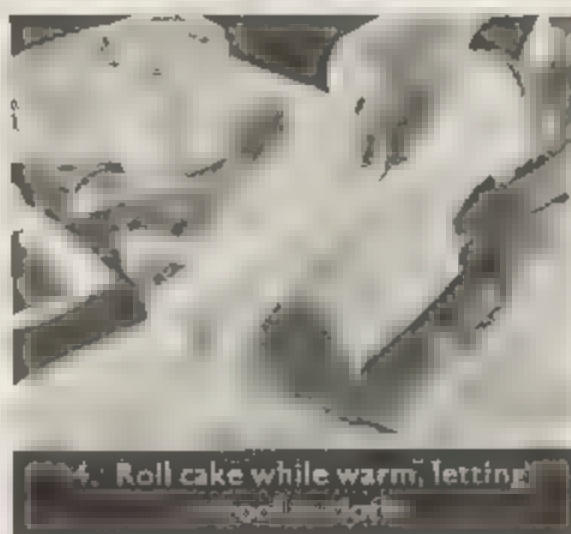
1. Beat eggs and baking powder over
low water, until thick



2. Bake in specially prepared
frozen pan, 10-15 min.



3. Turn off oven quickly before
cake is baked, 10-15 min.



4. Roll cake while warm, letting
cool slowly

Here is a method which calls for a unique mixing followed by a quick baking in a specially prepared pan. And after the cake is baked, a deft, swift technic to obtain a perfect roll

Other Recipes Made Like Hot Milk Sponge Cake

See Basic Recipe 13, Page 70

SPONGE SQUARES WITH BERRY TOPPING

Use the recipe for Hot Milk Sponge Cake (page 70). Bake in two lightly greased 8x8x2-inch pans, in moderate oven (350° F.) 25 minutes. Cut in squares and serve with Fresh Berry Topping.

Fresh Berry Topping

1 egg white Dash of salt ½ cup crushed berries
1½ cups sifted confectioners' sugar

Beat egg white and salt with rotary egg beater until frothy. Add berries, then add sugar gradually, beating until thick and fluffy.



ORANGE SPONGE CAKE

(2 eggs and 1 egg yolk)

1¼ cups sifted Swans Down Cake Flour 1 teaspoon Calumet Baking Powder
¼ teaspoon salt 1 cup sugar 1 tablespoon grated orange rind
2 eggs and 1 egg yolk ¼ cup orange juice ¼ cup water

Sift flour once, measure, add baking powder and salt, and sift together three times. Add ½ cup sugar and orange rind to eggs, and beat with rotary egg beater until thick and lemon-colored, adding remaining sugar gradually. Add orange juice and rind and water, then add flour and beat with rotary egg beater until smooth. Bake in a greased pan, 8x8x2 inches, in moderate oven (350° F.) 30 minutes, or until done.



ORANGE CUSTARD SPONGE CAKE

Prepare Orange Sponge Cake (above). When cool, split in halves. Spread with Custard Cream Filling. Sift powdered sugar over top. Serve in squares.

Custard Cream Filling

3 tablespoons Swans Down Cake Flour ½ cup sugar Dash of salt
1 cup milk 1 egg yolk, slightly beaten ½ teaspoon vanilla

Combine flour, sugar, and salt in top of double boiler, add milk and egg yolk. Place over rapidly boiling water and cook 10 minutes, or until thickened, stirring constantly. Cool; add flavoring.



FRUITED SPONGE TORTE

(3 eggs)

1 cup sifted Swans Down Cake Flour 1 teaspoon Calumet Baking Powder
1 cup dates, seeded and coarsely cut 1 cup walnut meats, coarsely broken
1 cup sugar 1 teaspoon vanilla 3 egg yolks, well beaten
3 egg whites, stiffly beaten

Sift flour once, measure, add baking powder, and sift together three times. Add dates and nuts. Add sugar and vanilla to egg yolks, mixing thoroughly. Fold in flour mixture, then egg whites. Bake in two greased 9-inch layer pans in moderate oven (350° F.) ½ hour. Serve with whipped cream.

Other Recipes Made Like Old-fashioned Jelly Roll

See Basic Recipe 14, Page 72

LEMON SPONGE ROLL

Use recipe for Jelly Roll (page 72). Spread with Rich Lemon Filling

Rich Lemon Filling

4 tablespoons Swans Down Cake Flour $\frac{3}{4}$ cup sugar Dash of salt
 $\frac{1}{4}$ cup lemon juice $\frac{1}{2}$ cup water 1 egg, well beaten
2 tablespoons butter $\frac{1}{2}$ teaspoon grated lemon rind

Combine flour, sugar, and salt in top of double boiler, add lemon juice, water, and egg. Place over rapidly boiling water, and cook 10 minutes, or until thickened, stirring constantly. Add butter and lemon rind, cool.



BUTTERSCOTCH SPICE ROLL

(4 eggs)

$\frac{3}{4}$ cup sifted Swans Down Cake Flour 1 teaspoon cinnamon
 $\frac{1}{4}$ teaspoon cloves $\frac{1}{4}$ teaspoon allspice $\frac{3}{4}$ teaspoon Calumet Baking Powder
 $\frac{1}{4}$ teaspoon salt 4 eggs $\frac{3}{4}$ cup sifted sugar 1 teaspoon vanilla

Sift flour once, measure, add spices, and sift together three times. Combine baking powder, salt, and eggs in bowl. Place over smaller bowl of hot water and beat with rotary egg beater, adding sugar gradually until mixture becomes thick and light colored. Remove bowl from hot water. Fold in vanilla and flour mixture. Turn into a greased pan, 15x10 inches, lined with greased paper, and bake in hot oven (400° F) 13 minutes. Quickly cut off crisp edges of cake. Turn from pan, remove paper, and cool slightly on rack. Then spread with Butterscotch Cream Filling and roll.

Butterscotch Cream Filling

4 tablespoons Swans Down Cake Flour $\frac{1}{3}$ cup brown sugar, firmly packed
 $\frac{1}{8}$ teaspoon salt $\frac{2}{3}$ cup water 2 tablespoons butter
1 teaspoon vanilla $\frac{1}{4}$ cup cream, whipped

Combine flour, sugar, and salt in top of double boiler, add water. Place over rapidly boiling water and cook 10 minutes, or until thickened, stirring constantly. Add butter. Cool and add vanilla and cream.



SNOW-WHIRL CHOCOLATE ROLL

(4 eggs)

6 tablespoons sifted Swans Down Cake Flour
6 tablespoons Baker's Breakfast Cocoa $\frac{1}{2}$ teaspoon Calumet Baking Powder
 $\frac{1}{4}$ teaspoon salt $\frac{3}{4}$ cup sifted sugar 4 egg whites, stiffly beaten
4 egg yolks, beaten until thick and lemon-colored 1 teaspoon vanilla

Sift flour once, measure, add cocoa, baking powder, and salt, and sift together three times. Fold sugar gradually into egg whites. Fold in egg yolks and vanilla. Fold in flour gradually. Pour into a greased pan, 15x10 inches, lined with greased paper, and bake in hot oven (400° F) 13 minutes. Quickly cut off crisp edges of cake. Turn from pan at once onto cloth covered with powdered sugar. Remove paper. Spread Seven Minute Frosting (page 104) over cake and roll. Wrap in cloth until cool. Frost, if desired.

Quick Breads and Pastries

Branch from These Basic Types

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THE six lessons on quick breads and two on pastries charted below cover a large territory, yet cover it carefully and thoroughly. Each basic recipe highlights the secrets of success of a certain type of mixture, and makes easy and sure other recipes similar in method. When you have mastered the key recipes, you will feel competent to try all forty-six recipes named on this chart—treats for every meal.

BASIC RECIPE	DESCRIPTION	RECIPES SIMILAR TO BASIC RECIPE
15. Emergency Biscuits (page 78)	Drop biscuits—easiest and quickest of all	Cheese Drop Biscuits Fruit Drop Biscuits Pecan Drop Biscuits Cinnamon Drop Biscuits (Recipes on page 82)
16. Baking Powder Biscuits (page 80)	The standard baking powder biscuit	Cheese Roulettes Strawberry Shortcakes Quick Cinnamon Rolls (Recipes on page 83)
17. Quick Coffee Cake (page 84)	A novel sweet bread made with baking powder	Spiced Coffee Cake Swedish Tea Rolls Currant Coffee Rolls (Recipes on page 88)
18. Fruit Bread (page 86)	A standard baking powder bread	Calumet Nut Bread Calumet Raisin Bread Whole Bran Brown Bread Chocolate Bread Johnny Cake (Recipes on page 89)
19. Muffins (page 90)	The standard, simple muffin	Currant, Date, Apricot, Nut, Surprise, Spiced, Corn, and Bran Muffins (Recipes on page 94)
20. Griddle Cakes (page 92)	Griddle cakes—the <i>de luxe</i> way	Sour Milk Griddle Cakes Waffles Toasted Coconut Waffles Bacon Waffles Cheese Waffles Jelly Pancakes (Recipes on page 95)
21. Pie Crust (page 96)	A sure way to flaky, tender pastry	Pie Shell Tart Shells Lemon Meringue Pie Vanity Fair Coconut Custard Pie Banana Pie Suprême (Recipes on page 100)
22. Cherry Pie (page 98)	A two-crust fruit pie with the juice sealed in	Calumet Pie Crust Two-crust Pie Fruit Pies Crisscross Apricot Pie (Recipes on page 101)



Here are favorites, old and new.
At the upper right are muffins; to the left, ears of corn.
Then come biscuits, some gems, and cheese roulettes

A new alphabet for quick breads

EMERGENCY BISCUITS

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder ½ teaspoon salt
4 tablespoons butter or other shortening ¾ cup milk

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening; add milk all at once and stir carefully until all flour is dampened. Then stir vigorously until mixture forms a soft dough that clings to sides of bowl. Drop from teaspoon on ungreased baking sheet. Bake in hot oven (450° F.) 12 to 15 minutes. Makes 12 biscuits. Because the careful milling of Swans Down Cake Flour makes it so uniform in quality, it is possible to use an exact amount of liquid in Swans Down biscuits and all the liquid may be added at one time. The dough will always be of uniform consistency—neither too soft nor too stiff.

Basic Recipe 15

KEY STEPS

- 1 How and why to sift the dry ingredients together
- 2 How to cut in the shortening for tender biscuit
- 3 How to mix the wet and dry ingredients quickly
- 4 How to "drop" biscuits

1 Measure 1 level teaspoon Calumet Baking Powder for each cup of sifted flour. Then into the sifter with the baking powder, flour and salt—all the dry ingredients together. One sifting does the job—distributing the leavening evenly in a moment's time. Swans Down Cake Flour makes especially light, tender biscuits.



2 Cut shortening into flour quickly and lightly, being careful not to press down and mash the fat. The cutting is continued until the shortening is separated into tiny particles and the mixture resembles coarse corn meal. The pastry blender shown is a convenient little tool for cutting in shortening. Two knives may be used instead.



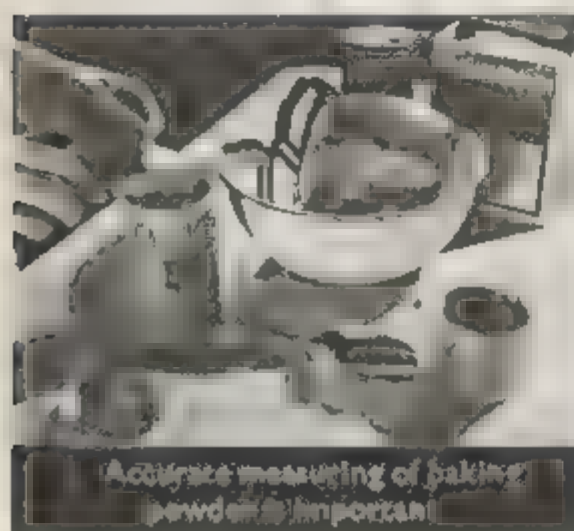
3 Make a well in center of dry ingredients. Then add liquid all at once and start mixing immediately. Stir gently until all flour is dampened, then vigorously until mixture forms a soft, sticky dough that clings to sides of bowl. This is an important step in making good biscuits; for they must not be over-mixed.



4 No kneading, no rolling, no shaping of dough. Just drop the dough from a teaspoon on a baking sheet. The soft mounds of dough will spread a little as they bake, so do not place them too close together if you want biscuits that are crusty all around. The biscuits should be baked in a hot oven (450° F.) for 12 to 15 minutes, or until risen and nicely browned.

The easiest and quickest biscuit method

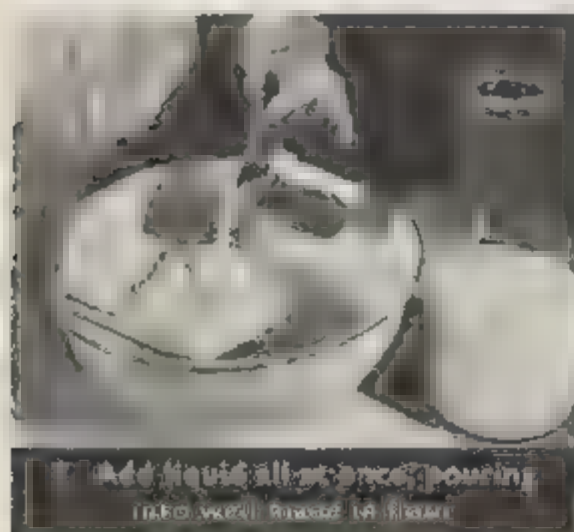
Whether dropped or rolled
all biscuits
should bake in a hot oven



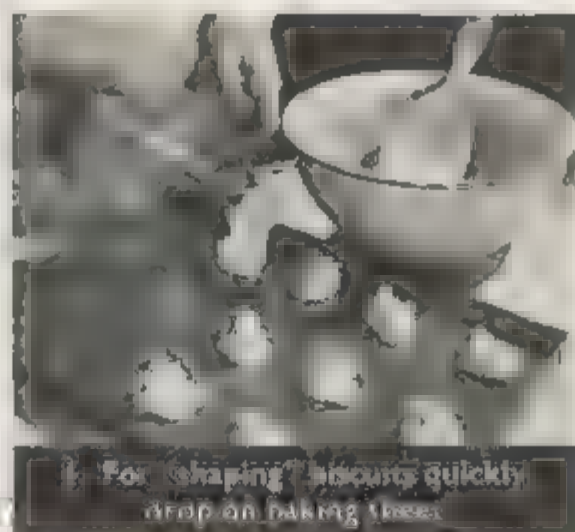
Accurate measuring of baking powder is important



Curry shortening into mixture resembles coarse meal



Add liquid all at once, pouring into well formed in flour



For shaping biscuits quickly drop on baking sheet

Mixed and in the oven in a twinkling. Here are baking powder biscuits in the quickest, easiest style. No kneading, no rolling, no patting of the dough, no biscuit cutter needed

BAKING POWDER BISCUITS

2 cups sifted Swans Down Cake Flour

2 teaspoons Columet Baking Powder $\frac{1}{2}$ teaspoon salt

4 tablespoons butter or other shortening $\frac{2}{3}$ cup milk

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening. Add milk all at once and stir carefully until all flour is dampened. Then stir vigorously until mixture forms a soft dough and follows spoon around bowl. Turn out immediately on slightly floured board and knead 30 seconds. Roll $\frac{1}{2}$ -inch thick and cut with 2-inch floured biscuit cutter. Bake on ungreased baking sheet in hot oven (450° F.) 12 to 15 minutes. Makes 12 biscuits. If slightly smaller biscuits are desired, cut with $1\frac{3}{4}$ -inch cutter. Will make 16 biscuits. For very small tea biscuits cut with $1\frac{1}{2}$ -inch cutter. Will make 24 biscuits.

Basic Recipe 16

KEY STEPS

- 1 How to add liquid—and then mix dough quickly
- 2 How to knead the dough to make biscuits flaky
- 3 How to pat or roll out dough and cut biscuits
- 4 How to bake the biscuits

1 Pour liquid *all at once* into a little well in center of sifted dry ingredients. Stir carefully until all flour is dampened, then stir vigorously until mixture thickens to point at which it follows spoon around bowl. The dough should be light and soft but not sticky.



2 A brief kneading mixes ingredients quickly and develops fine, flaky texture. Have your molding board—and hands—ever so lightly dusted with flour. Knead mostly with right hand, guiding dough with the left. With finger tips, fold dough over, tucking it in lightly, then lift fingers and press down quickly with ball of hand, pushing backward. Turn dough slightly; repeat. Knead 30 seconds.



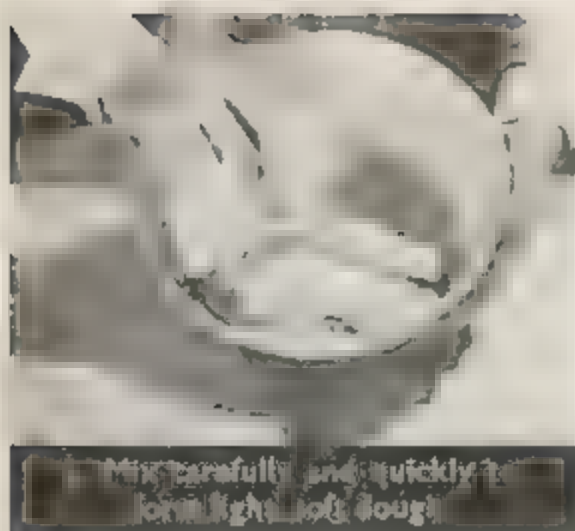
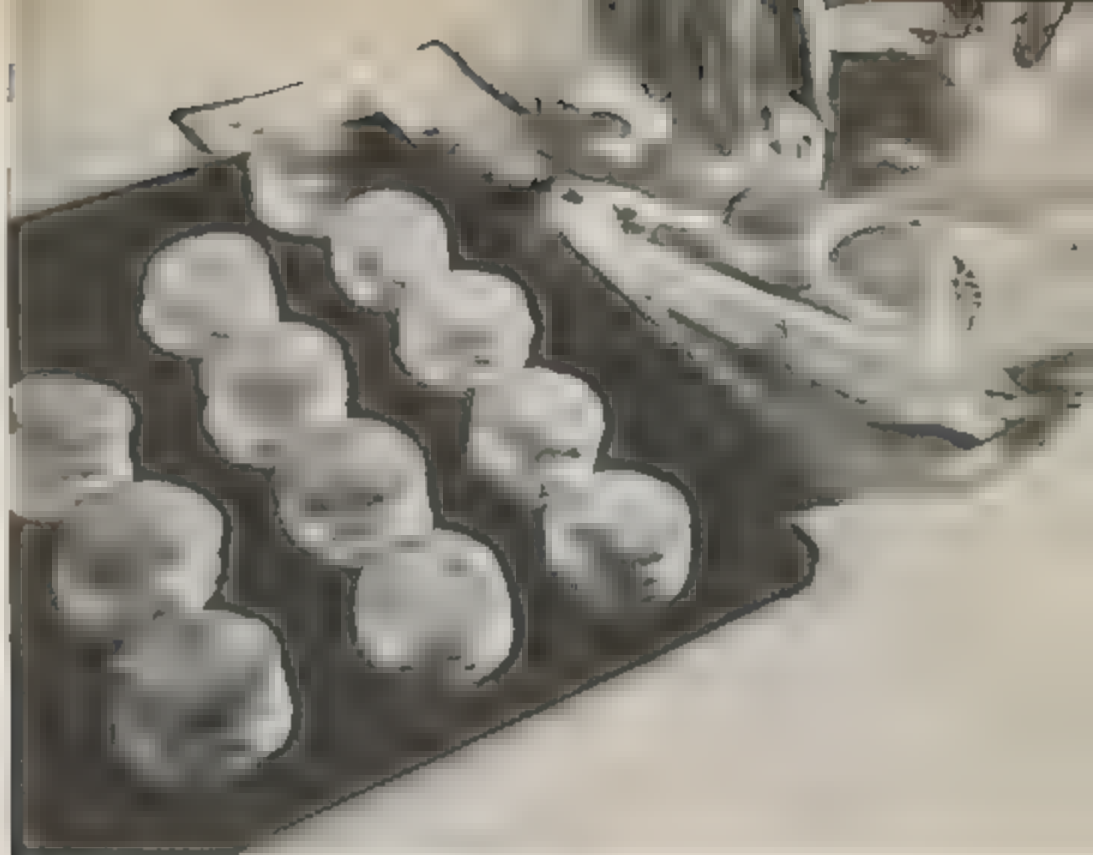
3 Pat dough lightly to $\frac{1}{2}$ -inch thickness with rolling pin dusted with flour. Keep dough light and springy, being careful not to press down heavily. Pat dough to an even thickness so that biscuits will be uniform. If dough is rolled, rather than patted, push pin lightly with a little lift at end of each roll.



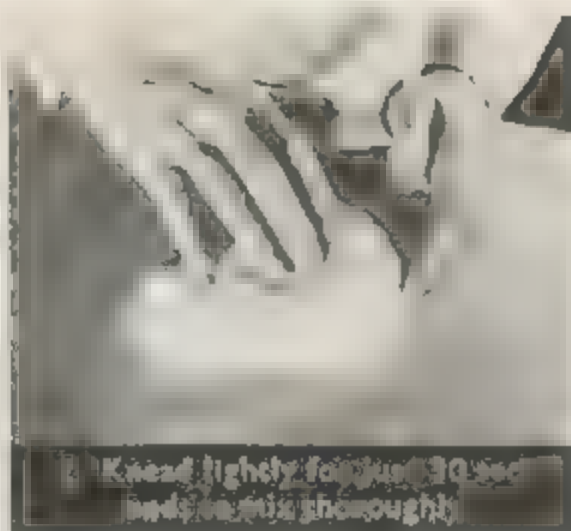
4 In cutting out biscuits, dip biscuit cutter lightly in flour each time to prevent dough from sticking. Slip floured spatula gently under biscuit, pressing down against board, then lift biscuit carefully and place on ungreased baking sheet or in a shallow pan. In this way the biscuits may be moved from the board to pan without losing their shape. Place biscuits about an inch apart in pan if you wish them to bake with an even brown crust all around.

Best method for baking powder biscuit

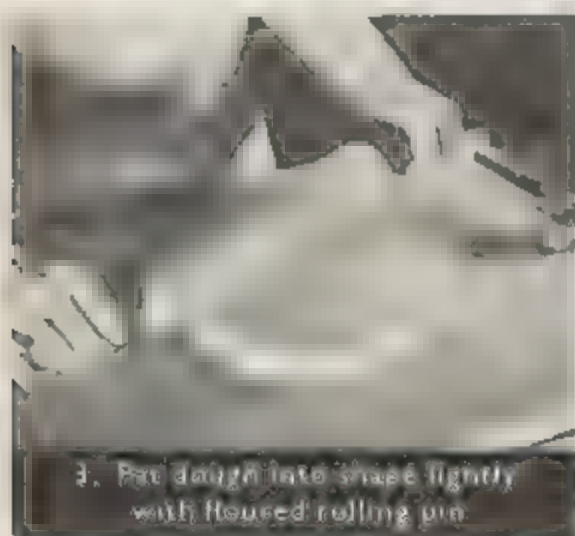
*Golden crust, tender crumb
light and flaky
behold these perfect biscuits*



1. Mix carefully and quickly to form light soft dough



2. Knead lightly for just 30 sec and so mix thoroughly



3. Pat dough into shape lightly with floured rolling pin



4. Place biscuits 1 inch apart on ungreased sheet

This method stresses quick, thorough mixing of ingredients, and light, brief kneading as essential to tender, flaky biscuits. From this dough many a delicious quick bread can be made

Other Recipes Made Like Emergency Biscuits

See Basic Recipe 15, Page 78

CHEESE DROP BISCUITS

2 cups sifted Swans Down Cake Flour 2 teaspoons Columet Baking Powder
 ½ teaspoon salt 1 cup grated American cheese
 4 tablespoons butter or other shortening ¾ cup milk

Sift flour once, measure, add baking powder and salt, and sift again. Cut in cheese and shortening. Add milk all at once and stir carefully until all flour is dampened. Then stir vigorously until mixture forms a soft dough that clings to sides of bowl. Drop from teaspoon on ungreased baking sheet. Bake in hot oven (450° F.) 12 to 15 minutes. Makes 18 biscuits.



FRUIT DROP BISCUITS

2 cups sifted Swans Down Cake Flour 2½ teaspoons Calumet Baking Powder
2 tablespoons sugar ½ teaspoon salt 4 tablespoons butter or other shortening
¾ cup milk 1 cup apple, pared, cored, and finely chopped
1½ teaspoons grated orange rind ½ cup raisins, finely chopped

Sift flour once, measure, add baking powder, sugar and salt, and sift again. Cut in shortening. Add milk all at once and stir carefully until all flour is dampened. Add remaining ingredients and stir vigorously until mixture forms a soft dough that clings to sides of bowl. Drop from teaspoon on ungreased baking sheet. Bake in hot oven (450° F.) 12 minutes. Makes 18.



PECAN DROP BISCUITS

2 cups sifted Swans Down Cake Flour	2 teaspoons Calumet Baking Powder
3 tablespoons sugar	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ cup milk	4 tablespoons butter or other shortening
1 egg, well beaten	$\frac{1}{2}$ cup pecan meats, finely cut
1 tablespoon sugar	$\frac{1}{8}$ teaspoon cinnamon

Sift flour once, measure, add baking powder, sugar, and salt, and sift again. Cut in shortening. Combine milk and egg, then add all at once to flour mixture and stir carefully until all flour is dampened. Add nuts and stir vigorously until mixture forms a soft dough that clings to sides of bowl. Drop from teaspoon on ungreased baking sheet. Sprinkle with mixture of sugar and cinnamon. Bake in hot oven (425° F) 12 minutes. Makes 30.



CINNAMON DROP BISCUITS

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder 3 tablespoons sugar
½ teaspoon salt 1 teaspoon cinnamon
4 tablespoons butter or other shortening ½ cup milk 1 egg, well beaten

Sift flour once, measure, add baking powder, sugar, salt, and cinnamon and sift again. Cut in shortening. Combine milk and egg, then add all at once to flour mixture and stir carefully until all flour is dampened. Then stir vigorously until mixture forms a soft dough that clings to sides of bowl. Drop from teaspoon on ungreased baking sheet. Sprinkle with additional sugar. Bake in hot oven (425° F) 10 to 12 minutes. Makes 2½ dozen.

CHEESE ROULETTES

2 cups sifted Swans Down Cake Flour 2 teaspoons Calumet Baking Powder
½ teaspoon salt 4 tablespoons butter or other shortening ⅔ cup milk
Melted butter 1 cup grated American cheese Salt Paprika

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening, add milk all at once and stir carefully until all flour is dampened. Then stir vigorously until mixture forms a soft dough and follows spoon around bowl. Turn out immediately on slightly floured board and knead 30 seconds. Roll into oblong sheet, ⅛ inch thick. Brush with melted butter. Spread cheese evenly over dough. Sprinkle with salt and paprika. Cut into strips, 6x½ inches, roll each strip, and place in greased muffin pans. Or roll sheet as for jelly roll, cut in ¼-inch slices, and place on greased baking sheet. Bake in hot oven (425° F.) 15 to 20 minutes. Makes 24.



INDIVIDUAL STRAWBERRY SHORTCAKES

3 cups sifted Swans Down Cake Flour 3 teaspoons Calumet Baking Powder
1 teaspoon salt ½ cup butter or other shortening ¾ cup milk
2 quarts strawberries, crushed and sweetened

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening, add milk all at once and stir carefully until all flour is dampened. Then stir vigorously until mixture forms a soft dough and follows spoon around bowl. Turn out immediately on slightly floured board and knead 30 seconds. Roll ¼ inch thick and cut with 3-inch floured biscuit cutter. Place half of circles on ungreased baking sheet, brush with melted butter. Place remaining circles on top and butter tops well. Bake in hot oven (450° F.) 15 to 20 minutes. Separate halves of hot biscuits, spread bottom halves with soft butter and some of strawberries. Place other halves on top. Spread with butter and remaining berries. Serves 8.



QUICK CINNAMON ROLLS

2½ cups sifted Swans Down Cake Flour 2½ teaspoons Calumet Baking Powder
½ teaspoon salt 3 tablespoons butter or other shortening ¾ cup milk
2 tablespoons butter ⅓ cup brown sugar, firmly packed
½ teaspoon cinnamon ½ cup currants or raisins
4 tablespoons butter 4 tablespoons brown sugar

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening. Add milk all at once and stir carefully until all flour is dampened. Then stir vigorously until mixture forms a soft dough and follows spoon around bowl. Turn out immediately on slightly floured board and knead 30 seconds. Roll ¼ inch thick. Cream together butter, sugar, and cinnamon, spread on dough and sprinkle with currants. Roll as for jelly roll. Cut in 1¼-inch slices. Melt 4 tablespoons butter in 8x8x2-inch pan, add 4 tablespoons brown sugar, and mix well. Place rolls in pan, cut-side down. Bake in hot oven (425° F.) 15 minutes; reduce heat to moderate (350° F.) and bake 15 to 20 minutes longer. Remove from pan. Makes 12.

QUICK COFFEE CAKE

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder $\frac{3}{4}$ teaspoon salt
6 tablespoons sugar 5 tablespoons butter or other shortening
1 egg, well beaten $\frac{1}{3}$ cup milk

1 $\frac{1}{2}$ tablespoons melted butter 4 tablespoons sugar
1 tablespoon flour $\frac{1}{2}$ teaspoon cinnamon

Sift flour once, measure, add baking powder, salt, and sugar, and sift again. Cut in shortening. Combine egg and milk; add to flour mixture all at once, stirring carefully at first, then vigorously until mixture is well blended. Turn into greased 9-inch layer pan, spreading dough evenly. Brush top with melted butter. Sprinkle with mixture of sugar, flour, and cinnamon. Bake in hot oven (400° F) 25 to 30 minutes. Cut in pan; remove pieces separately.

Basic Recipe 17

KEY STEPS

- 1 How to mix shortening and sifted flour mixture
- 2 How to combine wet and dry ingredients easily
- 3 How to spread dough out in pan to make top even
- 4 How to "top" the dough

1 Flour, baking powder, salt, sugar—these four, no more, all go through the sifter together, directly into the mixing bowl. There the shortening joins them and is quickly cut in with a pastry blender, or two knives, until the mixture has about the same appearance as that of rather coarse corn meal.



2 The liquids are combined—the milk with the foamy, light, well-beaten egg. Then into the flour mixture they go—all at once. Stir gently and warily at first, to avoid splashing, then continue the mixing with vigorous, energetic strokes until the two mixtures are well blended and the dough is smooth.



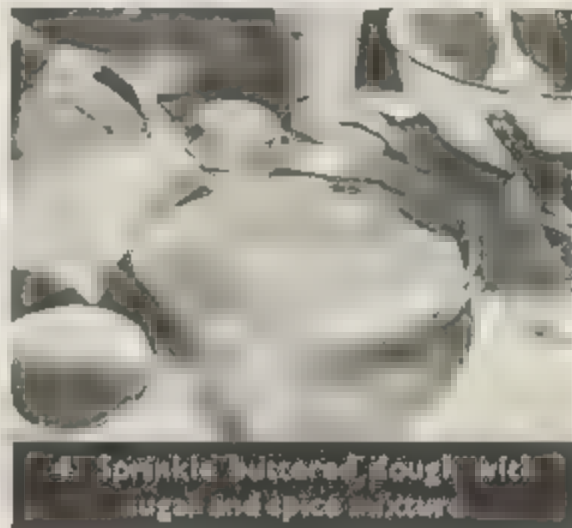
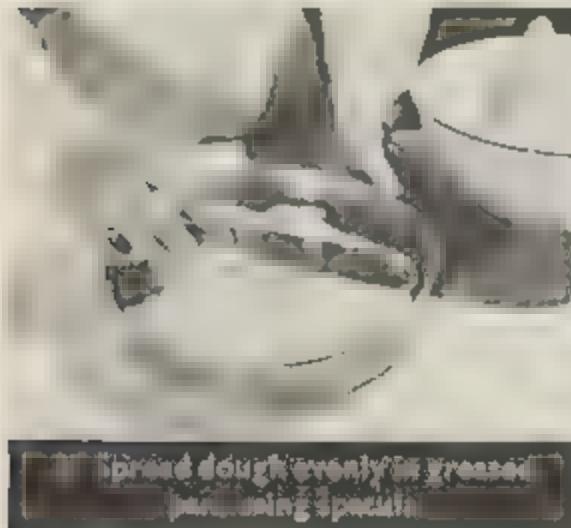
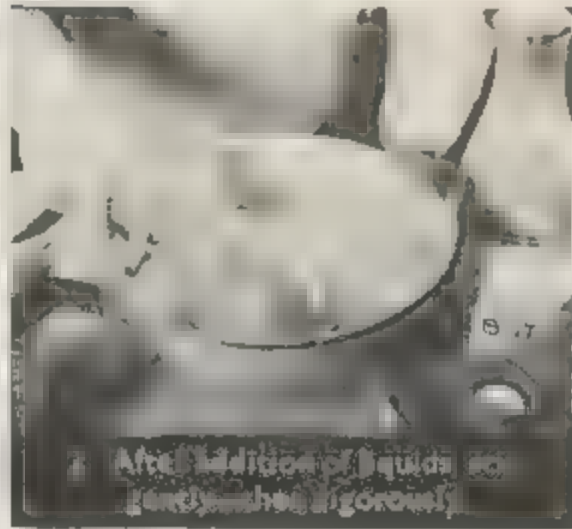
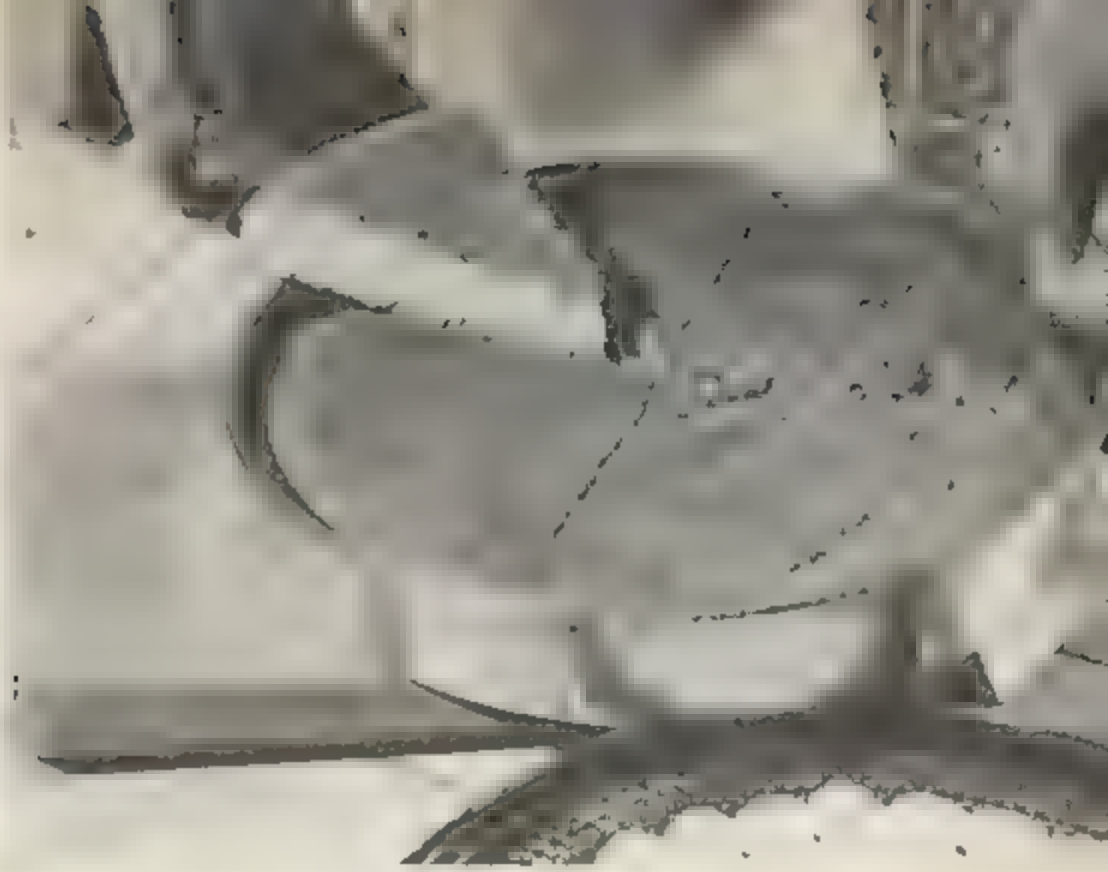
3 The dough then goes into a greased 9-inch layer pan. It may need a bit of coaxing with the spatula to spread it smoothly in the pan and draw it gently to the edge. But the top should be even so that the cake may rise evenly and be of uniform thickness.



4 For a spicy topping, mix sugar, flour, and cinnamon together and sprinkle evenly over the buttered surface of the dough. A small sifter is convenient for this purpose. Or, if using a spoon, tap it gently letting the mixture fall lightly. The topping has a more uniform color and a better flavor when the sugar and cinnamon are blended before sprinkling on the dough.

Quick way to make delicious coffee cake

*If you'll cut coffee cake
in the pan
topping will crumble less*



Baking powder—not yeast—is used to leaven this light, fluffy, up-to-date coffee cake. Dry ingredients are sifted together; liquid ingredients combined; then all are swiftly blended

FRUIT BREAD

2 cups sifted flour 4 teaspoons Calumet Baking Powder
1½ teaspoons salt ¾ cup sugar 2 cups Graham flour
¾ cup candied orange peel, thinly sliced
¾ cup nut meats, broken 2 eggs, well beaten
1⅔ cups milk 4 tablespoons melted butter or other shortening

Sift flour once, measure, add baking powder, salt, and sugar, and sift again. Combine Graham flour, orange peel, and nuts and add to flour mixture. Combine eggs, milk, and shortening. Add to flour and blend. Bake in two greased loaf pans, 7x3x2½ inches, in a moderate oven (350° F.) 1 hour, or until done. Remove from pans and cool thoroughly. Store overnight before slicing, for bread cannot be cut in thin, even slices when it is too fresh. For delicious sandwiches, cut in thin slices and spread with butter or cream cheese

Basic Recipe 18

KEY STEPS

- 1 How to prepare nuts and fruit peel for loaves
- 2 How to combine dry ingredients, nuts, and peel
- 3 How to combine wet and dry ingredients correctly
- 4 How to bake fruit bread

1 Break walnut meats into rather small pieces and cut candied orange peel in thin slices before adding them to Graham flour. Care in the preparation of these ingredients may make the difference between a loaf that slices easily and one which tears and pulls in slicing because it contains pieces of nuts and fruit that are too large.



2 Combine sifted white flour, baking powder, sugar, and salt with mixture of Graham flour, nuts, and candied orange peel (It is not necessary to sift coarse flours) During the mixing, the nuts and peel are separated and coated with flour. This helps to keep them evenly distributed through the loaf during the baking, and prevents their sinking to the bottom in a layer.



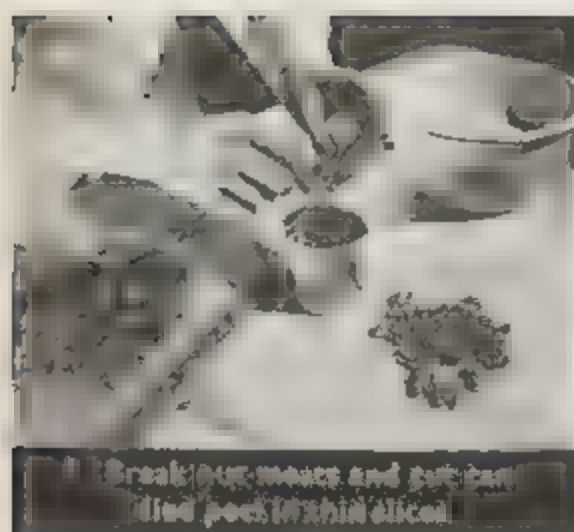
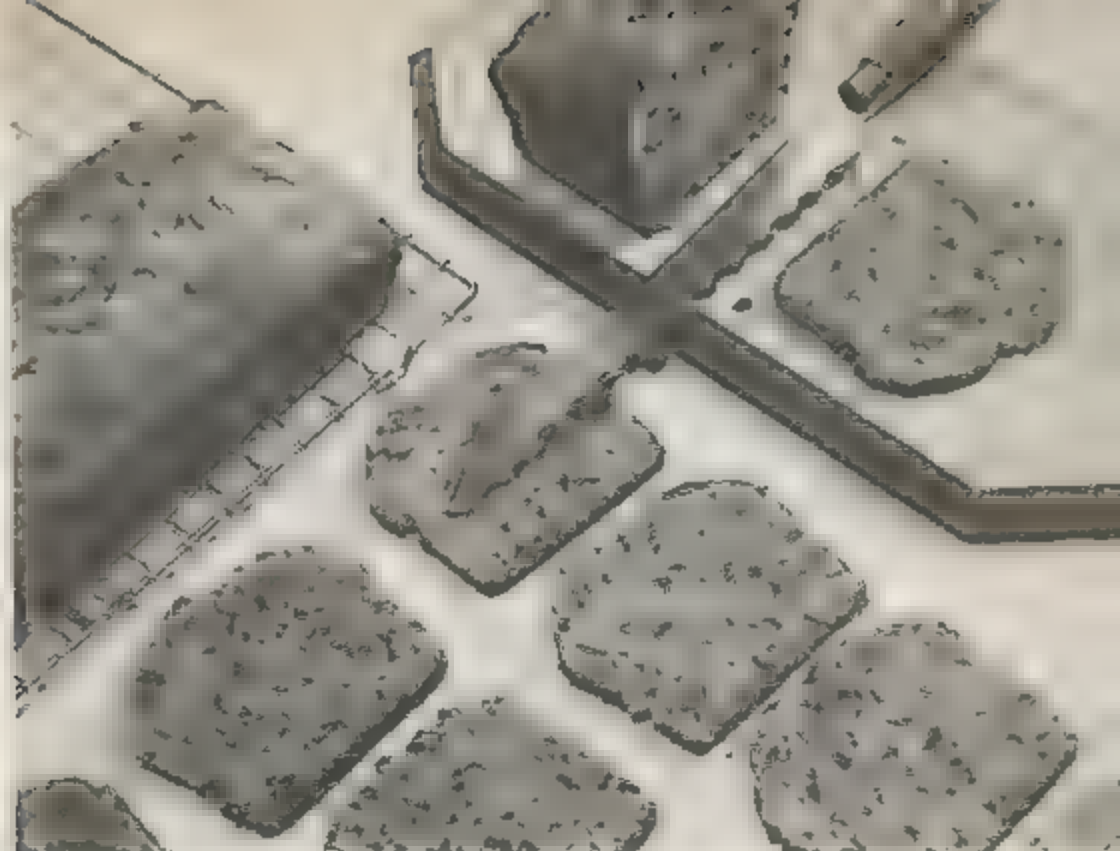
3 Use a bowl of the right size for beating the eggs. Beat the eggs to a foamy, fluffy lightness with a rotary egg beater. Pour in the milk and butter. Mix well. Add the combined liquids to the dry ingredients slowly—slowly—stirring briskly to prevent lumping. Then stir the mixture vigorously, but only enough to blend the ingredients.



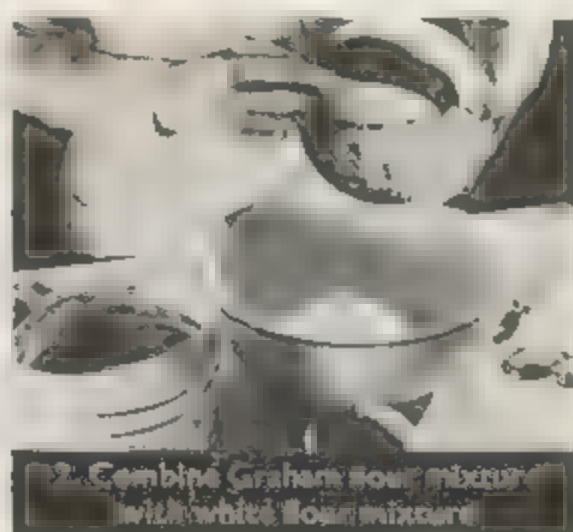
4 Now into the oven—the batter evenly spread in two greased loaf pans, 7x3x2½ inches. A long, slow baking in a moderate oven (350° F) lets the bread rise evenly and bake uniformly with a rich brown crust. After about 1 hour, the baking is finished, and the fragrant loaves are ready to come from the oven. They must be cooled and stored overnight, before slicing.

A delicious, quick baking powder bread

*When stored for a day
this fruit bread
cuts in thin, trim slices*



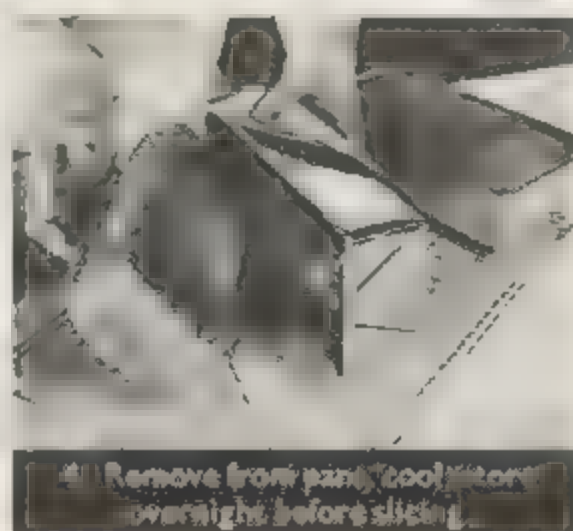
1 Break out meats and put can-
died peck in thin slices



2 Combine Graham flour mixture
with white flour mixture



3 Add liquids slowly to flour mix-
ture stirring briskly



4 Remove from pan, cool, store
overnight before slicing

Here is the proper technic for making bread leavened by baking powder. Special attention is given to the handling of coarse flours, fruits, and nuts, and to the baking of the bread

Other Recipes Made Like Quick Coffee Cake

See Basic Recipe 17, Page 84

SPICED COFFEE CAKE

2 cups sifted Swans Down Cake Flour 2 teaspoons Calumet Baking Powder
3/4 teaspoon salt 6 tablespoons sugar 1 teaspoon cinnamon
1/4 teaspoon mace 5 tablespoons butter or other shortening 1 egg, well beaten
1/3 cup milk 1/2 cup currants
1 1/2 tablespoons melted butter 4 tablespoons sugar 1 tablespoon flour
1/2 teaspoon cinnamon

Sift flour once, measure, add baking powder, salt, sugar, and spices, and sift again. Cut in shortening. Combine egg and milk, add to flour mixture all at once, stirring carefully at first; then add currants and stir vigorously until mixture is well blended. Turn into greased 9-inch layer pan, spreading dough evenly. Brush top with melted butter. Sprinkle with mixture of sugar, flour, and cinnamon. Bake in hot oven (400° F) 25 to 30 minutes. Cut in wedges and serve with coffee.



SWEDISH TEA ROLLS

2 cups sifted Swans Down Cake Flour 2 teaspoons Calumet Baking Powder
1/2 teaspoon salt 1/2 cup butter or other shortening 2/3 cup milk
1/3 cup sugar 1 teaspoon cinnamon

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening, add milk all at once and stir carefully until all flour is dampened. Then stir vigorously until mixture forms a soft dough and follows spoon around bowl. Turn out immediately on slightly floured board and knead 30 seconds. Roll 1/4 inch thick. Cut in 2 1/2 inch squares. Fold each square in half and press cut edges into mixture of sugar and cinnamon. Sprinkle thickly with more sugar and cinnamon. Place on ungreased baking sheet and bake in hot oven (450° F) 15 minutes. Makes 15 to 18 rolls.



CURRENT COFFEE ROLLS

3 cups sifted Swans Down Cake Flour 3 teaspoons Calumet Baking Powder
1 teaspoon salt 2 tablespoons sugar
1/2 cup butter or other shortening 3/4 cup milk
Melted butter Sugar 1/2 cup currants or seedless raisins
1 egg yolk, slightly beaten 4 tablespoons nut meats, finely chopped

Sift flour once, measure, add baking powder, salt, and sugar, and sift again. Cut in shortening, add milk all at once and stir carefully until all flour is dampened. Then stir vigorously until mixture forms a soft dough and follows spoon around bowl. Turn out immediately on slightly floured board and knead 30 seconds. Roll 1/8 inch thick and cut in 2 1/2-inch squares. Brush with melted butter and sprinkle with sugar. Sprinkle currants over dough. Roll each square as for jelly roll. Brush with mixture of egg yolk and 1 tablespoon sugar, sprinkle generously with nuts. Place rolls on ungreased baking sheet and bake in hot oven (425° F) 15 minutes, or until done. Makes 2 1/2 dozen rolls.

CALUMET NUT BREAD

3 cups sifted flour 3 teaspoons Calumet Baking Powder 1 teaspoon salt
1 cup nut meats, chopped 3 tablespoons butter or other shortening
1 cup sugar 1 egg, well beaten 1¼ cups milk

Sift flour once, measure, add baking powder and salt, and sift together three times. Add nuts. Cream shortening, add sugar; then add egg, milk, and flour. Mix only until smooth. Bake in a greased loaf pan, 8x4x3 inches, in moderate oven (350° F.) 1 hour and 10 minutes.

Calumet Raisin Bread. Use raisins for nuts in recipe above.



WHOLE BRAN BROWN BREAD

1½ cups sifted flour 3 teaspoons Calumet Baking Powder ½ cup sugar
½ teaspoon salt ½ cup raisins 1 cup milk
3 tablespoons molasses 1½ cups Post's Whole Bran 1 egg, well beaten
4 tablespoons melted butter or other shortening

Sift flour once, measure, add baking powder, sugar, and salt, and sift again. Add raisins. Pour milk and molasses over Post's Whole Bran, add egg and shortening. Add to flour mixture and blend. Bake in greased loaf pan, 8x4x3 inches, in moderate oven (350° F.) 1 hour, or until done.



CHOCOLATE BREAD

3 cups sifted Swans Down Cake Flour 3 teaspoons Calumet Baking Powder
1¼ teaspoons salt 1 cup brown sugar, firmly packed 1 egg, well beaten
4 tablespoons melted butter or other shortening 1¼ cups milk
2 squares Baker's Unsweetened Chocolate, melted

Sift flour once, measure, add baking powder and salt, and sift again. Add brown sugar and mix well. Add egg and shortening, then add milk gradually, mixing thoroughly. Add chocolate and blend. Bake in greased loaf pan, 8x4x3 inches, in moderate oven (350° F.) 1 hour and 15 minutes, or until done. When thoroughly cold, slice for tea sandwiches, spread with butter, with cream cheese and finely chopped walnuts, or with cream cheese and orange marmalade, and cut in narrow strips.



JOHNNY CAKE

(Sour milk)

1¼ cups sifted flour 2 teaspoons Calumet Baking Powder 1 teaspoon salt
¾ teaspoon soda 2 tablespoons sugar 1 cup yellow corn meal
2 eggs, well beaten 1¼ cups sour milk or buttermilk
3 tablespoons melted shortening

Sift flour once, measure, add baking powder, salt, soda, and sugar, and sift again. Add corn meal. Combine eggs, milk and shortening. Add to dry ingredients, mixing well. Bake in a greased pan, 8x8x2 inches, in hot oven (425° F.) 40 minutes, or until done.

MUFFINS

2 cups sifted Swans Down Cake Flour
2 teaspoons Columet Baking Powder 2 tablespoons sugar
 $\frac{1}{2}$ teaspoon salt 1 egg, well beaten $\frac{3}{4}$ cup milk
4 tablespoons melted butter or other shortening

Sift flour once, measure, add baking powder, sugar, and salt and sift again. Combine egg, milk, and shortening. Add to flour, beating only enough to dampen all flour. Do not attempt to beat the mixture until smooth, but as soon as all flour is moistened, turn into greased muffin pans. Bake in hot oven (425° F.) 25 minutes, or until done. Makes 12 muffins. Muffin pans of different materials are suitable. Cast iron pans give an unusually even crust. They should first be heated and greased so the baking of the muffin mixture may not be retarded by the slow heating of the iron pans.

Basic Recipe 19

KEY STEPS

- 1 How to sift ingredients
- 2 How to combine liquids
- 3 How to combine the wet and dry ingredients and when to stop mixing
- 4 How to grease muffin pans and fill with batter

1 For muffins of special lightness and fluffy tenderness, use Swans Down Cake Flour. All measurements should be accurate to obtain correct proportion of ingredients necessary for perfect muffins. Sift dry ingredients—flour, baking powder, sugar, and salt—together once. Sifting mixes these ingredients quickly and thoroughly and distributes the leavening evenly.



2 All liquid ingredients are mixed together. Beat egg until light and foamy and add milk. Melt butter slowly, preferably over hot water. Let butter cool slightly before adding to the egg and milk mixture to prevent it from hardening in small lumps.



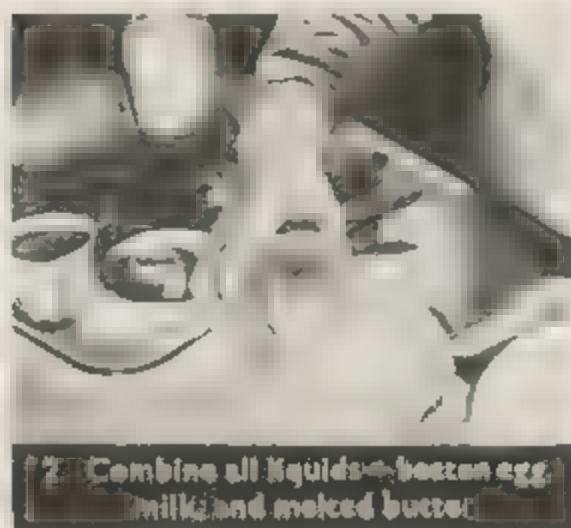
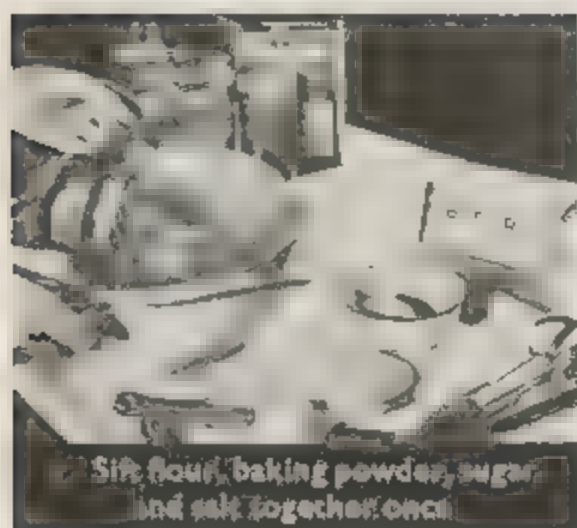
3 Turn wet ingredients all at once into dry ones. Stir as briskly as possible without splashing mixture out of mixing bowl. Stop stirring in about 25 seconds, or just as soon as all flour is moistened. The batter should look lumpy—do not attempt to beat it smooth. Overstirring results in muffins with sharp peaks or knobs on the outside and long holes or tunnels inside.



4 Lift batter out lightly by spoonfuls into greased muffin pans, filling them about $\frac{2}{3}$ full. Have pans well greased so that the muffins will slip out easily. Partially fill any empty sections with water to avoid burning pan. Muffin pans of different materials may be used, such as cast iron, aluminum, glass, or tin. The pans may be small, medium or large, according to size of muffin desired.

The standard method of making muffins

*Fruit muffins, nut muffins,
a jelly muffin
are made from this recipe*



Perfect muffins should be golden brown, light and fluffy, tender in crumb and fine in texture, and with no large holes or tunnels. To make them, just follow the steps pictured above

GRIDDLE CAKES

1¼ cups sifted Swans Down Cake Flour

1¼ teaspoons Columet Baking Powder

½ teaspoon salt ¾ cup milk 2 egg yolks, slightly beaten

2 tablespoons melted butter or other shortening

2 egg whites, stiffly beaten

Sift flour once, measure, add baking powder and salt, and sift again. Combine milk and egg yolks and add to flour gradually, mixing to a smooth batter. Add shortening. Fold in egg whites. Drop griddle cake batter from tip of tablespoon onto hot, greased griddle. Bake, turning each cake when it is browned on underside and puffed and slightly set on top. Serve at once on warm plates with butter and Log Cabin Syrup. (One teaspoon sugar may be added with the flour, if a sweeter griddle cake is desired.)

Basic Recipe 20

KEY STEPS

- 1 How to fold beaten egg whites into the batter
- 2 How to heat the griddle and test for readiness
- 3 How to drop the batter
- 4 When and how to turn cakes most successfully

1 The last step, and one of the most important, in the mixing of these griddle cakes is folding the glistening mass of stiffly beaten egg whites into the thin, smooth batter. The down-up-and-over motion encloses the air that has been carefully beaten into the eggs. Beating the egg yolks and whites separately makes an especially light, fluffy griddle cake.



2 Heat the griddle slowly and evenly, being careful that it does not get too hot. To test the temperature of the griddle, place a few drops of cold water on it. If the water forms bubbles which dance merrily, the griddle is hot enough to bake the cakes. Grease the griddle, using an unsalted fat, unless it is a type of griddle that needs no greasing.



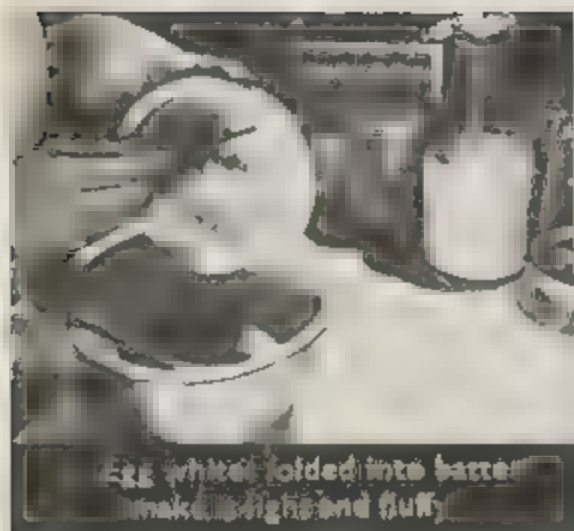
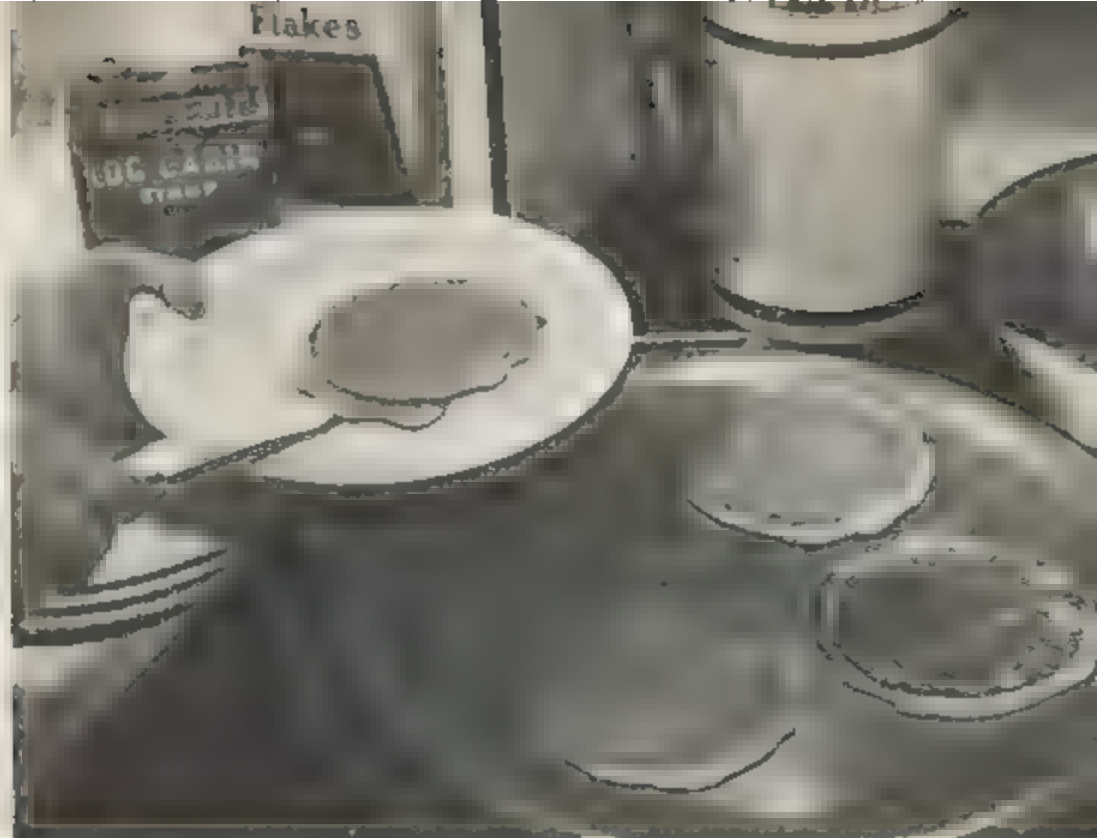
3 Drop batter from tip of a large spoon on griddle. The spoon should hold all batter needed for one cake. Hold spoon steady and allow batter to pour in a continuous stream to make a round griddle cake. Bake a few at a time so that cakes do not touch.



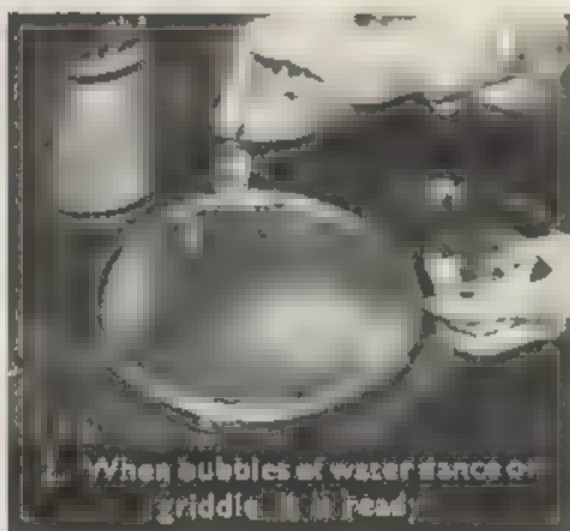
4 Bake on one side until cakes have puffed up and are evenly covered with bubbles. With pancake turner, turn cakes while tops are still moist and slightly set. Bake until brown on bottom. Griddle cakes should be turned only once. Serve the cakes as soon as they come from the griddle with butter and Log Cabin Syrup.

Wheat griddle cakes at their very best

*Bake them as they're eaten
... serve quickly
on hot, individual plates*



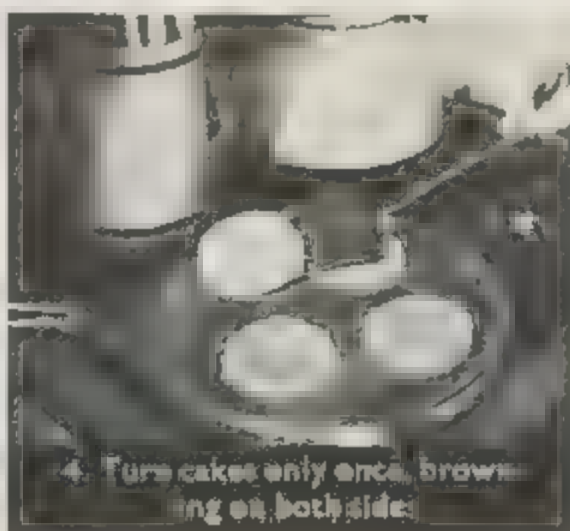
Egg whites folded into batter
make light and fluffy



When bubbles of water dance on
griddle, it's ready



Drop batter on griddle, holding
tip of spoon down



4. Turn cakes only once, brown-
ing on both sides

Here careful mixing, proper baking, and those dependable twins—Swans Down and Calumet—show what quality means. In this batter the beaten egg whites are folded in last

Other Recipes Made Like Muffins

See Basic Recipe 19, Page 90

VARIATIONS OF PLAIN MUFFINS

Currant Muffins. Use recipe for Muffins (page 90), adding $\frac{1}{2}$ cup currants, washed and dried, to flour mixture.

Date Muffins Use recipe for Muffins (page 90), adding $\frac{2}{3}$ cup dates, seeded and finely cut, to flour mixture.

Apricot Muffins Use recipe for Muffins (page 90), adding $\frac{1}{2}$ cup dried apricots, washed, dried, and cut, to flour mixture.

Nut Muffins. Use recipe for Muffins (page 90), adding $\frac{1}{2}$ cup nut meats, coarsely broken, to flour mixture.

Surprise Muffins Use recipe for Muffins (page 90) Drop a scant teaspoon of currant jelly on each muffin before baking.



SPICED MUFFINS

2 cups sifted Swans Down Cake Flour	2 teaspoons Calumet Baking Powder	
$\frac{1}{2}$ teaspoon salt	4 tablespoons sugar	$\frac{1}{4}$ teaspoon ginger
$\frac{1}{4}$ teaspoon cinnamon	$\frac{1}{4}$ teaspoon cloves	$\frac{1}{4}$ teaspoon allspice
1 egg, well beaten	$\frac{3}{4}$ cup milk	4 tablespoons melted butter or other shortening

Sift flour once, measure, add baking powder, salt, sugar, and spices, and sift together three times. Combine egg, milk, and shortening. Add to flour, beating only enough to dampen all flour. Bake in greased muffin pans in hot oven (425° F) 25 minutes, or until done. Makes 12 muffins.



CORN MUFFINS

$1\frac{1}{2}$ cups sifted flour	$2\frac{1}{4}$ teaspoons Calumet Baking Powder	
2 tablespoons sugar	$\frac{3}{4}$ teaspoon salt	$\frac{3}{4}$ cup yellow corn meal
2 eggs, well beaten	1 cup milk	4 tablespoons melted butter or other shortening

Sift flour once, measure, add baking powder, sugar, and salt, and sift again. Add corn meal and mix well. Combine eggs, milk, and shortening, add to flour, stirring only enough to dampen all flour. Bake in greased muffin pans in hot oven (425° F) 25 minutes, or until done. Makes 12 muffins. May also be baked in greased bread-stick pans.

Left-over corn muffins are delicious when split and toasted.



BRAN MUFFINS

1 cup sifted flour	$3\frac{1}{2}$ teaspoons Calumet Baking Powder		
3 tablespoons sugar	$\frac{1}{4}$ teaspoon salt	$\frac{3}{4}$ cup milk	1 cup Post's Whole Bran
1 egg, well beaten	3 tablespoons melted butter or other shortening		

Sift flour once, measure, add baking powder, sugar, and salt, and sift again. Pour milk over Post's Whole Bran. Add egg and butter to bran mixture. Add flour, beating as little as possible. Bake in greased muffin pans in hot oven (425° F) 25 minutes, or until done. Makes 8 muffins.

If desired, sour milk may be used instead of sweet, by adding $\frac{1}{4}$ teaspoon soda and using $\frac{1}{2}$ teaspoon less baking powder.

SOUR MILK GRIDDLE CAKES

1 cup sifted Swans Down Cake Flour $\frac{1}{2}$ teaspoon soda $\frac{1}{2}$ teaspoon salt
1 egg, well beaten 1 cup thick sour milk or buttermilk
1 teaspoon melted butter or other shortening

Sift flour once, measure, add soda and salt, and sift again. Combine egg and milk and add to flour gradually, mixing to a smooth batter. Add shortening. Bake on hot, greased griddle. Serve hot with Log Cabin Syrup, fruit jam, or maple or brown sugar. Makes 12 griddle cakes.



WAFFLES

2 cups sifted Swans Down Cake Flour 2 teaspoons Calumet Baking Powder
 $\frac{1}{2}$ teaspoon salt 3 egg yolks, well beaten
1 cup milk 4 tablespoons melted butter 3 egg whites, stiffly beaten

Sift flour once, measure, add baking powder and salt, and sift again. Combine egg yolks, milk, and butter. Add to flour, beating until smooth. Fold in egg whites. Bake in hot waffle iron. Serve hot with Log Cabin Syrup, or creamed chicken or mushrooms. Makes four 4-section waffles. This batter may also be baked on a hot, greased griddle.

Toasted Coconut Waffles Use recipe for Waffles (above). Sprinkle batter for each waffle with Baker's Coconut, Premium Shred, before closing iron. Serve hot with Log Cabin Syrup or butterscotch sauce.

Bacon Waffles Use recipe for Waffles (above). Sprinkle batter for each waffle with diced uncooked bacon before closing the iron. Serve hot with scrambled eggs, or cut in strips as accompaniment for salad.



CHEESE WAFFLES

2 cups sifted Swans Down Cake Flour 2 teaspoons Calumet Baking Powder
 $\frac{1}{2}$ teaspoon salt 3 egg yolks, well beaten 1 cup milk
4 tablespoons melted butter 3 egg whites, stiffly beaten
1 cup grated American cheese

Sift flour once, measure, add baking powder and salt, and sift again. Combine egg yolks, milk, and butter. Add to flour, beating until smooth. Fold in egg whites and cheese. Bake in hot waffle iron. Makes five 4-section waffles. This batter may also be baked on a hot, greased griddle.



JELLY PANCAKES

1 $\frac{1}{4}$ cups sifted Swans Down Cake Flour 1 $\frac{1}{4}$ teaspoons Calumet Baking Powder
1 teaspoon sugar $\frac{1}{2}$ teaspoon salt 1 cup milk
2 egg yolks, slightly beaten 2 tablespoons melted butter or other shortening
2 egg whites, stiffly beaten

Sift flour once, measure, add baking powder, sugar, and salt, and sift again. Combine milk and egg yolks and add to flour gradually, mixing to a smooth batter. Add shortening. Fold in egg whites. Bake on hot, greased griddle. Spread with jelly and roll, or serve rolled around broiled sausages or bacon. Makes seven 7-inch pancakes.

PIE CRUST

2½ cups sifted Swans Down Cake Flour
½ teaspoon salt ⅔ cup cold shortening
⅓ cup cold water (about)

Sift flour once, measure, add salt, and sift again. Cut in shortening until pieces are about size of small peas. Add water (preferably ice water), a small amount at a time, mixing lightly with fork only enough to make flour hold together. Continue until all flour is mixed in separate portions, neither sticky nor crumbly. Handle as little as possible. Wrap in waxed paper, press together, flattening slightly, and chill thoroughly before rolling. Roll out on slightly floured board. Bake in hot oven (450° F) 15 minutes. Makes enough pastry for one 9-inch two-crust pie, or fifteen 3½-inch tart shells. Use ½ recipe for one pie shell.

Basic Recipe 21

KEY STEPS

- 1 How to add water to the flour mixture correctly
- 2 How to roll out dough and keep it from sticking
- 3 How to line the pie plate
- 4 How to make attractive fluted rim for pie shell

1 After shortening has been cut into flour, sprinkle 1 teaspoon water over portion of mixture and toss lightly with fork—just enough to make it hold together, then leave it. Run fork along bottom of bowl with lifting motion. Add water to another portion and form another damp ball. Continue until mixture is formed into these balls, then place on waxed paper, fold paper over, and press balls together. Place in refrigerator to chill.



2 Put chilled dough on lightly floured board and pat out flat with rolling pin, pinching edge together if it cracks. Roll to ⅛-inch thickness with light, springy touch. If pastry sticks, loosen with spatula and dust board lightly with flour. For a two-crust pie, roll pastry 2 inches larger than plate; for pie shell with fluted rim, allow another 2 inches. Pastry cloths over pin and board facilitate rolling.



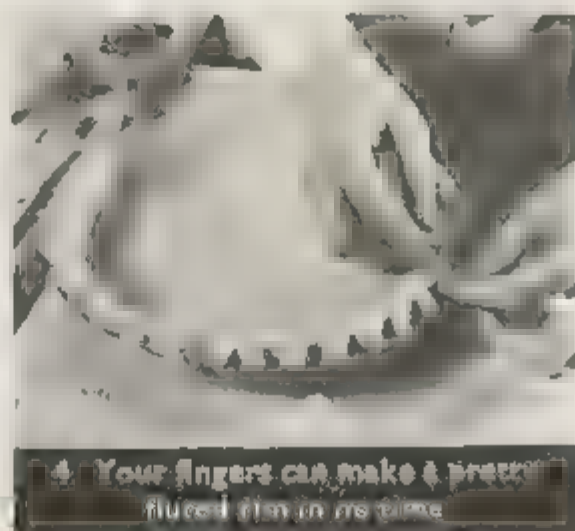
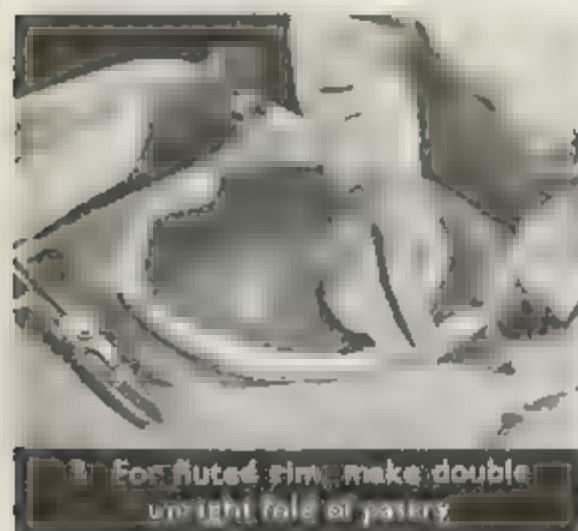
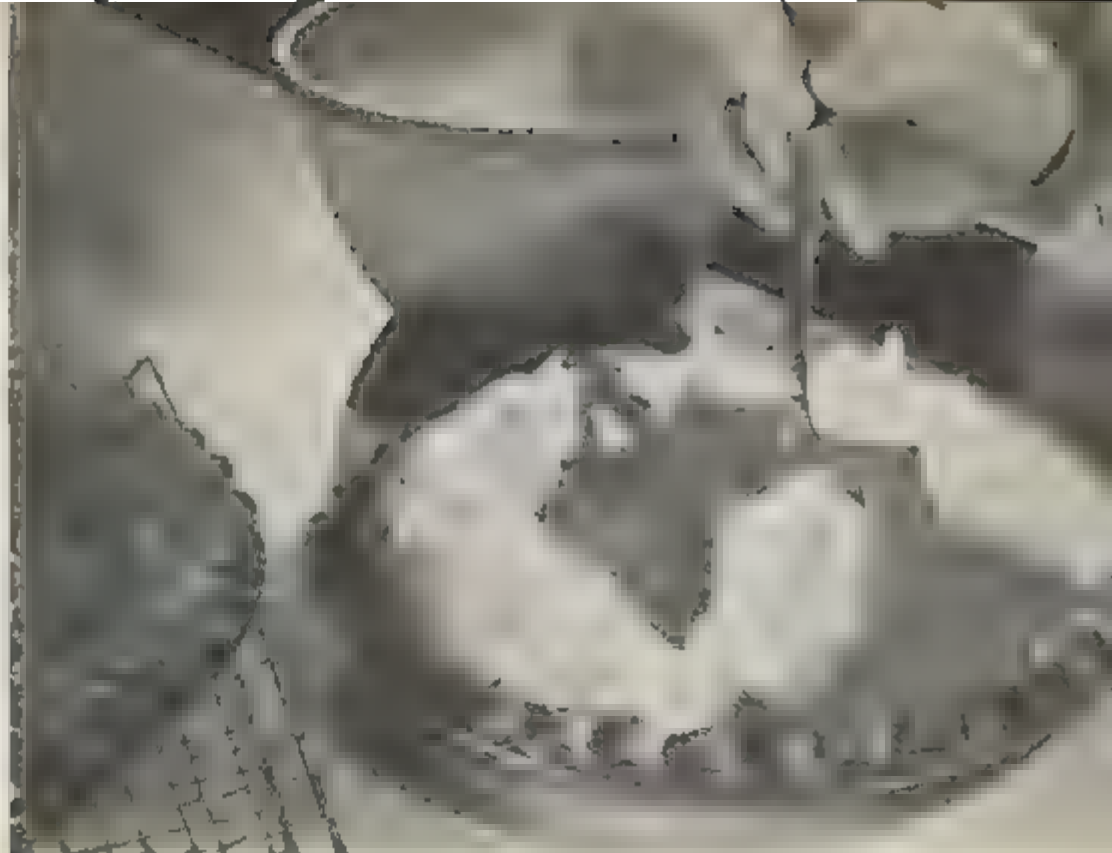
3 Fit pastry loosely, yet closely, into pie plate, leaving no air bubbles underneath. To make fluted rim, trim pastry evenly about 1 inch larger than pie plate. Then turn edge in and under all the way around and raise this double fold so that it stands up with cut-side against rim of plate.



4 Place tip of right index finger against inner edge of fold of pastry, then place tips of thumb and index finger of left hand on either side and against outer edge of fold. Pinch and press down firmly with fingers of left hand. Continue fluting around rim.

Technic for making pastry and pie shell

*Pile a meringue lightly,
from edge in;
bake in moderate oven*



Use cold ingredients and handle as little as possible—these are two rules of pastry making. Above see just how to follow these rules, and how to add an expert's touch to your pies

CHERRY PIE

2½ tablespoons Minute Tapioca 1 cup sugar
3½ cups red cherries, pitted 1 tablespoon melted butter
¼ teaspoon salt 1 recipe Calumet Pie Crust (page 101)

Combine Minute Tapioca, sugar, cherries, butter, and salt and let stand 15 minutes, or while pastry is being made. Line a 9-inch pie plate with ½ of pastry rolled ⅛-inch thick, allowing pastry to extend ½ inch beyond edge of plate. Moisten edge and fold inward, even with rim of plate. Moisten edge again. Fill with cherry mixture. Roll other half of pastry to ⅛-inch thickness. Fold and cut slits to permit escape of steam. Place upper crust on filled lower one, opening out folded half and drawing snugly across top. Press edges together. Trim off surplus pastry. Bake in hot oven (450° F.) 15 minutes; decrease to 350° F., bake 30 minutes

Basic Recipe 22

KEY STEPS

- 1 How to line pie plate and trim the lower crust
- 2 How to make rim-pocket
- 3 How to fit upper crust and seal filling in pie
- 4 When and how to trim upper crust of filled pie

1 Roll chilled pastry a generous 2 inches larger than pie plate to allow for sinking down into plate and for making a double fold at edge. Fold in half, lift carefully, and place across ungreased pie plate with fold in center. Allow pastry to sink down into plate, then unfold and fit into place without stretching pastry. Trim pastry, allowing it to hang over sides of pie plate about ½ inch.



2 Moisten edge of pastry where it lies on the flat rim of the pie plate. Then fold the little curtain of dough up and over so that cut edge is on top and rolled edge is just inside outer rim of pie plate. Do not press it down, just fold it over to form a little ½-inch pocket on rim of plate, open toward the center. This little pocket helps to keep the juice from boiling out of the edges of the pie. Place the cherry mixture in the pie. No soaked undercrust this time! Minute Tapioca absorbs a large part of the juice and keeps it in the pie.



3 Moisten outer edge of lower crust with cold water just before fitting top crust. If the top crust is folded as shown, there is little danger of its breaking when it is placed upon filled pie. Slits are cut in upper crust to allow the steam to escape.



4 Fit two crusts together, pressing lightly so as not to tear pastry. Trim off top crust, being careful not to cut open the little rim-pocket of under crust. Hold knife as shown. Last of all, with fingers or with tines of a fork dipped in flour, press edges of two crusts together to make a tight seal all around the pie.

The proper way with two-crust fruit pie

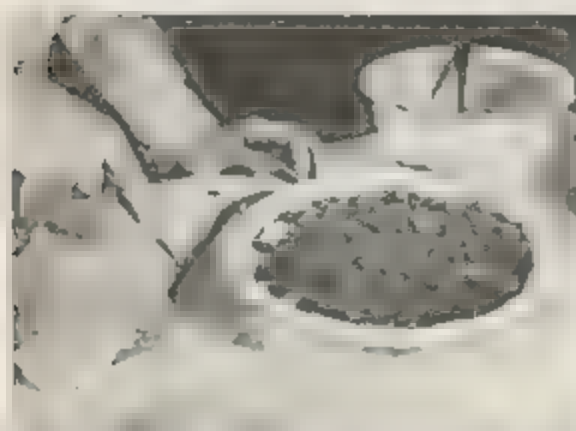
*Crust tender and flaky
... golden brown
and all juice in the pie*



1 To line pie plate, fold dough in half; lay across plate



2 Fold curtain of dough up and over to form rim-pocket



3 Cut a few small slits in center of the upper crust



4 Note angle at which knife is held for trimming

In which some tricks are shown for keeping fruit juices in the pie and out of the oven during baking. The art of fitting and trimming both upper and lower crusts is pictured also

Other Recipes Made Like Pie Crust

See Basic Recipe 21, Page 96

PASTRY SHELLS

Pie Shell. Use $\frac{1}{2}$ recipe Pie Crust, lining 9-inch pie plate with pastry, according to directions on page 96. To bake, prick pastry with fork, or line with waxed paper and fill with beans or rice during first few minutes of baking to hold shape. Bake in hot oven (450° F.) 15 minutes.

Tart Shells. Roll pastry to $\frac{1}{8}$ -inch thickness. Cut with 5-inch floured cookie cutter, fit carefully on outside of upturned tart or muffin pans. Trim edges. Prick with fork. Bake in hot oven (450° F.) 10 to 15 minutes.



LEMON MERINGUE PIE

$\frac{1}{2}$ cup Swans Down Cake Flour	$1\frac{1}{4}$ cups sugar	Dash of salt
$1\frac{1}{2}$ cups water	3 egg yolks, slightly beaten	$\frac{1}{2}$ cup lemon juice
1 tablespoon grated lemon rind	1 baked 9-inch pie shell	
3 egg whites	6 tablespoons sugar	

Combine flour, sugar, and salt in top of double boiler. Add water and egg yolks, mixing thoroughly. Place over hot water and cook 10 minutes, stirring constantly. Remove from fire; add lemon juice and rind. Cool. Pour into pie shell. Beat egg whites until foamy throughout. Add sugar, 2 tablespoons at a time, beating after each addition until sugar is blended. When all sugar is added, continue beating until mixture stands in peaks. Pile lightly on filling. Bake in moderate oven (350° F.) 15 minutes.



VANITY FAIR COCONUT CUSTARD PIE

$\frac{1}{2}$ recipe Pie Crust (page 96)	3 eggs, slightly beaten
$\frac{1}{8}$ teaspoon salt	$\frac{1}{2}$ cup sugar
1 cup Baker's Coconut, Premium Shred	3 cups milk, scalded

Line pie plate with pastry, rolled to $\frac{1}{8}$ -inch thickness, allowing pastry to extend 1 inch beyond edge. Fit loosely on plate. Fold edge back to form standing rim and flute with fingers. Combine eggs, salt, and sugar, add milk gradually, then add coconut, and mix thoroughly. Pour into pie shell. Bake in hot oven (400° F.) 15 minutes, then decrease heat to moderate (350° F.) and bake 30 minutes longer. Cool.



BANANA PIE SUPRÊME

6 tablespoons Swans Down Cake Flour	$\frac{2}{3}$ cup sugar	$\frac{1}{4}$ teaspoon salt
$1\frac{3}{4}$ cups milk	2 egg yolks, slightly beaten	$1\frac{1}{4}$ teaspoons vanilla
$\frac{1}{2}$ cup cream, whipped	3 bananas	1 baked 9-inch pie shell

Mix together flour, sugar, and salt in top of double boiler. Add milk and cook over hot water, stirring constantly, until mixture thickens. Then cook 15 minutes longer, stirring occasionally. Pour a small amount of mixture over egg yolks, beating vigorously, return to double boiler, and cook 2 minutes longer, stirring constantly. Remove from fire. Cool. Add vanilla. Chill. Fold in whipped cream. Arrange cream filling and sliced bananas in layers in pie shell. Garnish with whipped cream and banana slices.

CALUMET PIE CRUST

2½ cups sifted flour ¼ teaspoon Calumet Baking Powder ½ teaspoon salt
⅔ cup cold shortening ⅓ cup cold water (about)

Sift flour once, measure, add baking powder, and salt, and sift again. Cut in shortening until pieces are about size of small peas. Add water (preferably ice water), a small amount at a time, mixing lightly with fork. Handle as little as possible. Wrap in waxed paper and chill thoroughly before rolling. Roll out on slightly floured board. Bake in hot oven (450° F) 15 minutes. Makes enough pastry for one 9-inch two-crust pie, or fifteen 3½-inch tart shells. Use ½ recipe for one pie shell only.

Two-crust Pie Line 9-inch pie plate with ½ recipe Calumet Pie Crust (above), rolled to ⅛-inch thickness. Moisten edges of the pastry with cold water. Fill pie shell. Roll other half of pastry to ⅛-inch thickness. Fold half the pastry back on other half. With sharp knife make several slits to permit escape of steam. Place upper crust on filled lower one, opening out folded half after it is placed on pie. Press edges together with fork dipped in flour, then with sharp knife trim off surplus pastry. Brush with milk or beaten egg white, if a slight glaze is desired. Bake in hot oven (425° F to 450° F) 10 to 15 minutes, then decrease heat to moderate (350° F) and bake until pastry is browned, and filling is done.



FRUIT PIES

Fresh rhubarb, peach, grape, or berry pie. Combine 3½ cups prepared fruit, 1½ to 2 tablespoons Minute Tapioca, 1 to 1½ cups sugar, ¼ teaspoon salt, and 1 tablespoon melted butter. Let stand 15 minutes, or while pastry is being made. Use as filling for 9-inch two-crust pie.

Canned peach, plum, pineapple, cherry, or berry pie. Combine 2½ cups canned fruit (drained), 1 cup fruit juice, 2½ tablespoons Minute Tapioca, sugar to sweeten, ¼ teaspoon salt, and 1 tablespoon melted butter. Let stand 15 minutes, or while pastry is being made. Use as filling for 9-inch two-crust pie. Minute Tapioca in fruit pies keeps the juice in the pie and prevents it from running out into the oven.



CRISSCROSS APRICOT PIE

1½ tablespoons Minute Tapioca ⅓ cup sugar ¼ teaspoon salt
1 tablespoon melted butter 2 cups cooked dried apricots, drained
½ cup canned crushed pineapple, drained 1 cup apricot juice
½ cup pineapple juice 1 recipe Pie Crust (page 96)

Combine Minute Tapioca, sugar, salt, butter, fruit, and fruit juices and let stand 15 minutes, or while pastry is being made. Line a 9-inch pie plate with about ½ of pastry, rolled to ⅛-inch thickness, allowing pastry to extend 1 inch beyond edge. Fold edge back to form standing rim. Fill with apricot mixture. Moisten edge of pie with cold water and arrange lattice of pastry strips across top. Flute rim with fingers. Bake in hot oven (425° F) 10 minutes, then decrease heat to moderate (350° F) and bake 30 minutes longer. Cool. Serve with or without whipped cream.

Frosting— The Festive Finish for Cake



FROSTING is the crowning touch to cakes of beauty and distinction, the last act in that interesting performance of making a cake that is a joy both to behold and to eat.

Since a cooked frosting is the most versatile and popular of all frostings, yet one which often presents difficulties, the frostings in this book are organized around a Basic Recipe for Seven Minute Frosting (page 104). This lovely frosting is very easy to work with—it stays soft, and molds and swirls beautifully. When you have mastered it you are ready to give any cake a beautiful finish.

Seven Minute Frosting lends itself to many variations, several of which are represented in the supplementary recipes which accompany it (page 106). Still more may be had by adding a bit of grated lemon or orange rind, sprinkling with coconut, or chopped nuts, spreading with a film of melted, unsweetened chocolate.

On pages 107, 108, and 109 are grouped other types of frostings—butter frostings, cooked fondant frostings, special chocolate frostings, and some novelty frostings—an assortment which makes an infinite variety of fine cake combinations possible.

Cake Decorating for Special Occasions

On certain occasions you may want to decorate your cakes, may want to give them an ultra-festive air, or a little special formality.

Simplicity should be the keynote of such decorations. A second principle is that cake decorations should be edible and appropriate. Suitable materials to use are white coconut or tinted coconut, pistachios, walnuts, pecans, almonds, raisins, currants, strips of angelica, bits of candied fruit, preserved ginger, dots of bright jelly, tiny colored or silver candies, and tiny chocolate candies.

Cakes to be decorated should be frosted in the usual way. Then, with the design well in mind, let the borders of the decoration follow the shape of the cake. Arrange any flower or special motifs at intervals of thirds, fifths, or sevenths, around the cake, provided the cake is circular—or in the corners, if it is square.

Batter frostings are often used in a pastry bag, as they hold their shape. The tube is much more efficient if only half filled.

Delicately tinted frostings are a dainty variation, and fit nicely into menus of definite color schemes. They may be made by adding a small amount of coloring to any white frosting, and blending it evenly before spreading. Be careful not to use too much coloring for highly colored frostings do not look well and are unappetizing.



Of such cake do cooks dream.
High and light and airy cake, with a velvety crumb
and an expert touch in the frosting and decorating

For your parties—silhouette cake

SEVEN MINUTE FROSTING

2 egg whites, unbeaten 1½ cups sugar
5 tablespoons water
1½ teaspoons light corn syrup 1 teaspoon vanilla

Combine egg whites, sugar, water, and corn syrup in top of double boiler, beating with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with rotary egg beater and cook 7 minutes, or until frosting will stand in peaks. Remove from boiling water; add vanilla and beat until thick enough to spread. Makes enough frosting to cover tops and sides of two 9-inch layers, or top and sides of 8x8x2-inch cake (generously), or about 2 dozen cup cakes. This frosting may be varied by folding in chopped nut meats, Baker's Coconut, or pieces of dried or candied fruit, or by tinting delicately with colorings.

Basic Recipe 23

KEY STEPS

- 1 How to beat over boiling water—when to stop
- 2 How to beat while cooling and when to stop
- 3 How to spread frosting between the cake layers
- 4 How to frost the outside

1 You need a deep double boiler and a sturdy rotary egg beater for making this frosting. Keep water in lower part boiling rapidly, and beat frosting constantly. It thickens as it cooks. In about 7 minutes (if you have a strong beater) the frosting will stand up in soft, snowy peaks when you lift the beater.



2 As soon as the frosting stands in peaks, remove top of double boiler from over hot water. Add flavoring and continue beating. With each whiff of the beater the mixture becomes thicker and fluffier. Stop beating when the frosting will hold firm little swirls or ridges as it falls back from the beater. At this stage it is cool and thick enough to spread.



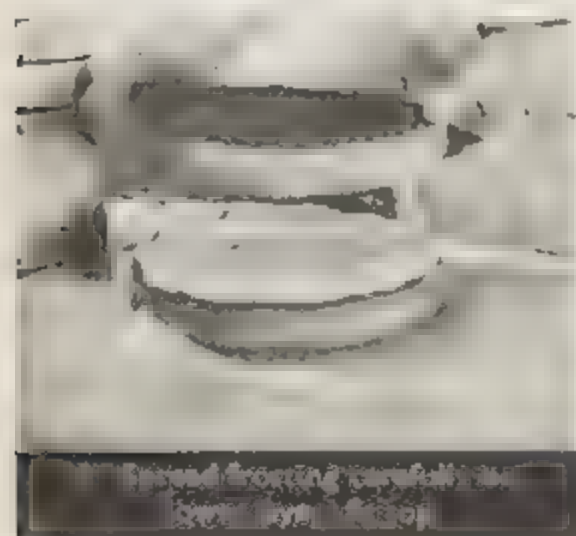
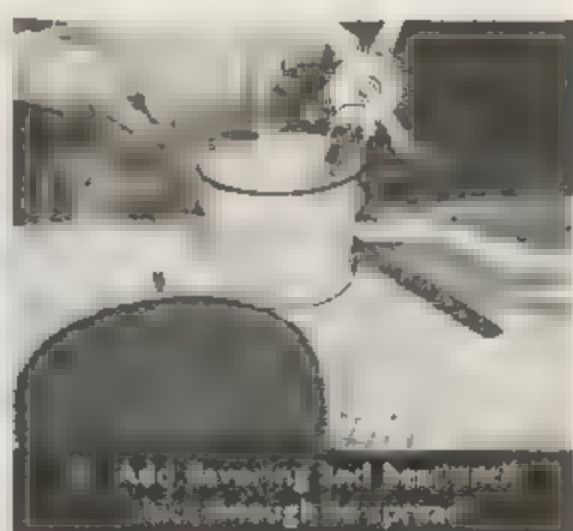
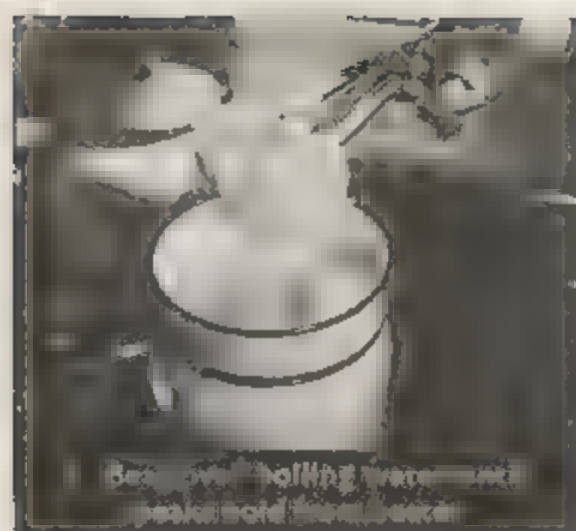
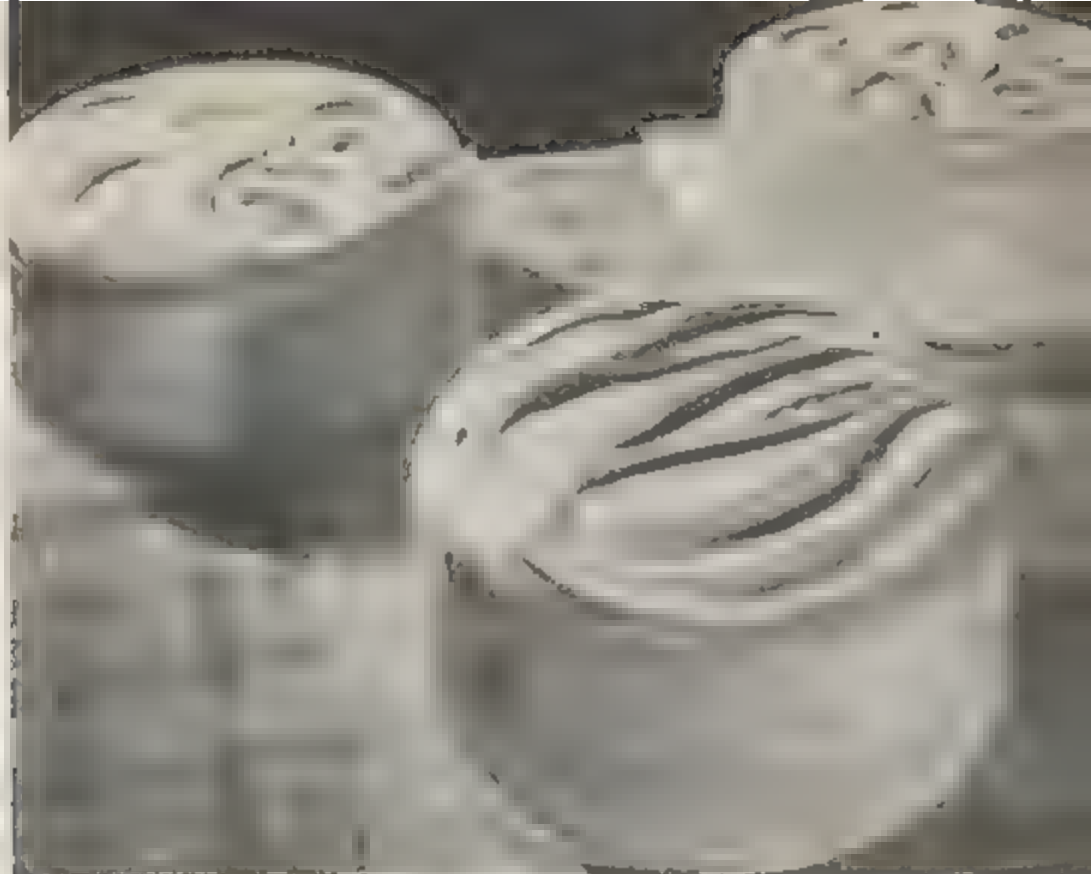
3 Have the cake cold and free from loose crumbs before attempting to frost it. The frosting should be cool so that it does not run or soak into the cake. Put frosting on bottom layer, spreading it smoothly with a spatula or knife. Keep the edges of the cake even. Arrange layers so that cake, when frosted, is uniform in height.



4 Frost sides of cake first, starting over edge at top and spreading the soft frosting lightly over the edge and around the sides of cake with sweeping strokes of the spatula. Then pile more ribbon-like folds in center top, and work the frosting out lightly to edges. Swirl frosting into snowy ridges with back of silver spoon.

An easy, sure method for cooked frosting

*Last but not the least
the frosting—
crowning glory of all*



In which there are shown, step by step, the most important points about making a soft cooked frosting. Some hints on how to frost a cake artfully and easily are given here also

Other Recipes Made Like Seven Minute Frosting

See Basic Recipe 23, Page 104

CHOCOLATE SEVEN MINUTE FROSTING

Use recipe for Seven Minute Frosting (page 104), adding 3 squares Baker's Unsweetened Chocolate, melted and cooled, with vanilla.



BURNT SUGAR FROSTING

Use recipe for Seven Minute Frosting (page 104), substituting 2 tablespoons caramelized sugar syrup (page 42) for vanilla in recipe



HARVEST MOON FROSTING

2 egg whites, unbeaten	1 cup brown sugar, firmly packed	Dash of salt
	$\frac{1}{4}$ cup water	1 teaspoon vanilla
$\frac{3}{4}$ cup almonds, blanched, chopped, and toasted		

Combine egg whites, sugar, salt, and water in top of double boiler, beating with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with rotary egg beater, and cook 7 minutes, or until frosting will stand in peaks. Remove from boiling water, add vanilla and beat until thick enough to spread. Add nuts. Makes enough frosting to cover tops and sides of two 9-inch layers, or one 8x8x2-inch cake.



LEMON SEVEN MINUTE FROSTING

3 egg whites, unbeaten	2 $\frac{1}{4}$ cups sugar	6 tablespoons water
1 tablespoon light corn syrup	2 teaspoons lemon juice	

Combine egg whites, sugar, water, and corn syrup in top of double boiler, beating with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with rotary egg beater, and cook 7 minutes, or until frosting will stand in peaks. Remove from boiling water. Beat until slightly thickened and add lemon juice. Continue beating until thick enough to spread. Makes enough frosting to cover tops and sides of four 9 inch layers, or tops and sides of two 8x8x2-inch cakes.



MACAROON FROSTING AND FILLING

2 egg whites, unbeaten	1 $\frac{1}{2}$ cups sugar	2 teaspoons light corn syrup
4 $\frac{1}{2}$ tablespoons water	$\frac{1}{4}$ teaspoon almond extract	
Rose coloring	6 macaroons, dried, rolled, and sifted	

Combine egg whites, sugar, corn syrup, and water in top of double boiler, beating with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with rotary egg beater, and cook 7 minutes, or until frosting will stand in peaks. Remove from boiling water; add almond extract and rose coloring to make a delicate tint. Beat until nearly thick enough to spread. For filling, add enough frosting to macaroon crumbs to make a filling that will spread easily. Spread between layers. Spread remaining frosting on top and sides of cake. Makes enough to cover tops and sides of two 9-inch layers, or 15 Little Baltimore Cakes (page 43)

Other Recipes for Frostings Good Every Day

Used on Cakes in This Book

BUTTER FROSTING

4 tablespoons butter 2 cups sifted confectioners' sugar
3 tablespoons milk (about) 1 teaspoon vanilla Dash of salt

Cream butter, add part of sugar gradually, blending after each addition. Add remaining sugar, alternately with milk, until of right consistency to spread. Beat after each addition until smooth. Add vanilla and salt. Makes enough frosting to cover tops of two 9-inch layers, or top and sides of 8x8x2-inch cake, or about 2 dozen cup cakes.



ORANGE BUTTER FROSTING

1 tablespoon grated orange rind ½ teaspoon grated lemon rind
4 tablespoons orange juice 2 teaspoons lemon juice
3 tablespoons butter 1 egg yolk, unbeaten ⅓ teaspoon salt
3 cups sifted confectioners' sugar

Add orange and lemon rind to fruit juice and let stand 10 minutes, strain if desired. Cream butter, add egg yolk and salt and mix well. Add part of sugar gradually, blending after each addition. Add remaining sugar, alternately with fruit juice, until of right consistency to spread. Beat after each addition until smooth. Makes enough frosting to cover tops and sides of two 9-inch layers, or top and sides of 8x8x2-inch cake (generously).



LUSCIOUS LEMON FROSTING

1 tablespoon grated orange rind 3 tablespoons butter
3 cups sifted confectioners' sugar 2 tablespoons lemon juice 1 tablespoon water
Dash of salt

Add orange rind to butter, cream well. Add part of sugar gradually, blending after each addition. Combine lemon juice and water, add to creamed mixture, alternately with remaining sugar, until of right consistency to spread. Beat after each addition until smooth. Add salt. Makes enough frosting to cover tops and sides of two 9-inch layers, or top and sides of 8x8x2-inch cake (generously), or about 3 dozen cup cakes.



BOILED FROSTING

1½ cups sugar ½ teaspoon light corn syrup
¾ cup boiling water 2 egg whites, stiffly beaten 1 teaspoon vanilla

Combine sugar, corn syrup, and water. Bring quickly to a boil, stirring only until sugar is dissolved. Boil rapidly, without stirring, until small amount of syrup forms a soft ball in cold water, or spins a long thread when dropped from tip of spoon (240° F.). Pour syrup in fine stream over egg whites, beating constantly. Add vanilla. Continue beating with rotary egg beater 10 to 15 minutes, or until frosting is cool and of right consistency to spread. Use wooden spoon when too stiff for beater. Makes enough frosting to cover tops and sides of two 9-inch layers, or top and sides of 8x8x2-inch cake (generously) or about 2 dozen cup cakes.

Other Recipes for Frostings of Chocolate Flavor

Used on Cakes in This Book

CLEVER JUDY FROSTING

1 cup sifted confectioners' sugar 1 egg or 2 egg yolks $\frac{1}{4}$ cup milk
 $\frac{1}{2}$ teaspoon vanilla 2 to 4 squares Baker's Unsweetened Chocolate, melted
1 tablespoon softened butter

Combine ingredients in order given, beating with rotary egg beater until blended. Place bowl in pan of cracked ice or ice water and continue beating until of right consistency to spread (about 3 minutes). Makes enough frosting to cover tops of two 9-inch layers, or top and sides of 8x8x2-inch cake, or about 2 dozen cup cakes.



HUNGARIAN CHOCOLATE FROSTING AND FILLING

4 squares Baker's Unsweetened Chocolate
1 cup confectioners' sugar 2 tablespoons hot water
2 eggs 6 tablespoons butter

Melt chocolate in double boiler. Remove from boiling water, add sugar and water, and blend. Add eggs, one at a time, beating well after each addition. Add butter, one-third at a time, beating thoroughly after each amount. Makes enough frosting and filling to cover tops of two 9 inch layers, or top and sides of 8x8x2-inch cake, or about 2 dozen cup cakes.



CHOCOLATE BUTTER FROSTING

4 tablespoons butter 2 cups sifted confectioners' sugar
 $\frac{1}{2}$ teaspoon vanilla Dash of salt
1 $\frac{1}{2}$ squares Baker's Unsweetened Chocolate, melted 4 teaspoons milk (about)

Cream butter; add part of sugar gradually, blending after each addition. Add vanilla, salt, and chocolate and mix well. Add remaining sugar, alternately with milk, until of right consistency to spread. Beat after each addition until smooth. Makes enough frosting to cover tops of two 9-inch layers, or top and sides of 8x8x2-inch cake, or about 2 dozen cup cakes. This frosting may be flavored with grated orange rind, if desired.



FUDGE FROSTING

3 squares Baker's Unsweetened Chocolate, cut in pieces
 $1\frac{1}{2}$ cups milk 3 cups sugar Dash of salt
3 tablespoons light corn syrup 3 tablespoons butter $1\frac{1}{2}$ teaspoons vanilla

Add chocolate to milk and place over low flame. Cook until mixture is smooth and blended, stirring constantly. Add sugar, salt, and corn syrup, stir until sugar is dissolved and mixture boils. Continue cooking, without stirring, until a small amount of mixture forms a very soft ball in cold water (232° F.). Remove from fire. Add butter and vanilla. Cool to lukewarm (110° F.). Beat until of right consistency to spread. If desired, place over hot water to keep soft while spreading. Makes enough frosting to cover tops and sides of two 9-inch layers, or top and sides of 8x8x2-inch cake, or about 2 dozen cup cakes.

COFFEE FROSTING

3 tablespoons butter 2 cups sifted confectioners' sugar
2 tablespoons strong coffee (about) Dash of salt

Cream butter, add part of sugar gradually, blending after each addition. Add remaining sugar, alternately with coffee, until of right consistency to spread. Beat after each addition until smooth. Add salt. Makes enough frosting to cover 8x8x2-inch cake, or tops of two 9-inch layers.



CREOLE BUTTER FROSTING

1½ tablespoons butter 2 cups sifted confectioners' sugar
1 tablespoon Baker's Breakfast Cocoa ⅛ teaspoon salt
3½ tablespoons strong coffee (about) 1 teaspoon vanilla

Cream butter. Sift sugar, cocoa, and salt together. Add part of sugar mixture gradually to butter, blending after each addition. Add remaining sugar mixture, alternately with coffee, until of right consistency to spread. Beat after each addition until smooth. Add vanilla. Makes enough frosting to cover tops of two 9-inch layers, or top and sides of 8x8x2 inch cake.



CARAMEL FROSTING

1½ cups brown sugar, firmly packed 1½ cups granulated sugar
1½ cups milk 2 tablespoons butter

Combine sugars and milk and bring to a boil, stirring constantly. Then cook, without stirring, until a small amount of syrup forms a very soft ball in cold water (232° F.). Add butter and remove from fire. Cool to lukewarm (110° F.); beat until thick and creamy and of right consistency to spread. If desired, place over hot water to keep soft while spreading. Makes enough frosting to cover tops and sides of two 9-inch layers, or top and sides of 8x8x2-inch cake, or about 2 dozen cup cakes.



LADY BALTIMORE FROSTING AND FILLING

1½ cups sugar ½ teaspoon light corn syrup ⅔ cup boiling water
2 egg whites, stiffly beaten 1 teaspoon vanilla 6 figs, chopped
½ cup raisins, chopped ½ cup pecan or walnut meats, chopped

Combine sugar, corn syrup, and water. Bring quickly to a boil, stirring only until sugar is dissolved. Boil rapidly, without stirring, until a small amount of syrup forms a soft ball in cold water, or spins a long thread when dropped from tip of spoon (240° F.). Pour syrup in fine stream over egg whites, beating constantly. Add vanilla. Continue beating with a rotary egg beater 10 to 15 minutes, or until frosting is cool and of right consistency to spread. Use wooden spoon when too stiff for beater. For filling, add enough frosting to fruit and nuts to make a filling that will spread easily. Spread between layers. Spread remaining frosting on top and sides of cake. Makes enough filling and frosting to spread between layers and on top and sides of Lady Baltimore Cake (page 44).

Some Bright New Menu Ideas For the Hostess



THESE fine, light cakes, these proud biscuits, and melt-in-your-mouth pies you've been learning to make deserve attractive settings. Proper, pleasing table service is the last but not the least chapter in the art of home baking.

So this little book comes to an end with some suggestions to the hostess, ranging from a hint or two on the arrangement of the table for a formal luncheon to the packing of a picnic basket. The everyday needs have been remembered, too. Many an idea is offered to the homemaker wise enough to be a real hostess to her family.

The hostess suggestions in the following pages consist of carefully planned menus for certain occasions, with illustrations of some feature of table service. The first, Menu Suggestion 1 (page 112), has to do with an impromptu guest luncheon, for example—a simple meal, yet smartly served. On the opposite page (page 113) is the more elaborate springtime luncheon, Menu Suggestion 2, showing its attractive dessert service. Following are two pages of recipes (pages 114 and 115), one for each menu suggestion. In this way the section continues.

Recipes for many of the dishes featured in these menus are found on the pages which directly follow the menu suggestions or are taken from the basic recipe section of the book. A footnote on each menu refers you to the correct recipe pages.

Each hostess suggestion is built around an occasion. Much of the story, in every case, is told in the illustration. The picture method has been used here, as in the rest of the book, as far as possible.

Some Well-planned Menus

To serve meals which delight as well as satisfy is a challenge to the most competent of hostesses. It demands skill in the preparation of food, wisdom in its selection, imagination about its service, and real executive ability.

Good meals should appeal to the eye almost as much as to the taste. They should present interesting contrasts of flavor, texture, color, and shape, a nice balance between substantial and light foods, and should be so planned that they can be served without fuss or flurry. Many are the considerations which go into the planning of an adequate, suitable, enjoyable menu—the cost, the needs of the particular situation, the help you will have in serving it, the cooking processes you wish to use. The hostess suggestions offered here furnish many an answer to your daily meal-planning problems.



A simple dessert, yet fit for royalty.
This rich, fragrant gingerbread, fresh from the oven,
served with tart, baked apples and cold sweet milk

Gingerbread—an all-time favorite



*A simple informal setting
for luncheon served
at the table*

An informal luncheon may be as attractive as a formal affair if the same regard is shown for its appearance and preparation. This table is set with inexpensive but smart glass and china. Each place is carefully arranged, for looks and comfort. The salad is conveniently placed at the right, since no beverage is served with this course.

MENU SUGGESTION 1

SCALLOPED SALMON
SLICED CUCUMBERS AND WATER CRESS WITH FRENCH DRESSING
*GRAHAM NUT MUFFINS
*GINGERBREAD UPSIDE DOWN CAKE
TEA OR COFFEE



CLEAR TOMATO SOUP
*CHEESE DROP BISCUITS FRUIT SALAD
*SPICE SQUARES WITH MOLASSES WHIPPED CREAM TEA
Graham Nut Muffins and Gingerbread Upside Down Cake round out and give character to an otherwise very light, economical meal. To another menu Cheese Biscuits and Spice Squares give similar aid

Recipes for dishes marked [*] are on pages 82 and 114

Two impromptu guest luncheons

*A more formal luncheon
ending proudly with
tarts and coffee*



Apple blossoms for a centerpiece furnish the lovely decoration for this springtime luncheon. It's a party occasion, ending with dessert formally served on the very best plates, and coffee poured at the table. The dainty luncheon cloth with the gleaming silver, the candies, to be passed at the end of the meal, all add to the glamorous picture.

MENU SUGGESTION 2

CONSOMMÉ

PAPRIKA CRACKERS GREEN OLIVES

GRILLED SWEETBREADS ON TOAST POINTS

NEW ASPARAGUS WITH HOLLANDAISE SAUCE

*NOVELTY ROLLS OR *LEMON BISCUITS

WATERMELON CIRCLES

*FRESH STRAWBERRY TARTS OR *RIBBON CAKE

PASTEL CANDIES

COFFEE

What could be more appropriate or more festive for dessert than these Fresh Strawberry Tarts? They sustain the guests' interest even after such very tempting fare as sweetbreads and asparagus.

Recipes for dishes marked [*] are on pages 42 and 115.

A delicious springtime luncheon

Recipes for Impromptu Guest Luncheons

Menu Suggestion 1, Page 112

GRAHAM NUT MUFFINS

1 cup sifted flour 1 cup Graham flour 3 teaspoons Calumet Baking Powder
1/2 cup sugar 1 teaspoon salt 1/2 cup walnut meats, coarsely broken
1 egg, well beaten 1 cup milk
4 tablespoons melted butter or other shortening

Sift flour once, measure, add Graham flour, baking powder, sugar, and salt, and sift again. Add walnuts and mix. Combine egg, milk, and shortening. Add to flour, beating only enough to dampen all flour. Bake in greased muffin pans in hot oven (425° F.) 25 minutes. Makes 18.



GINGERBREAD

(1 egg)

2 cups sifted Swans Down Cake Flour 2 teaspoons Calumet Baking Powder
1/4 teaspoon soda 2 teaspoons ginger 1 teaspoon cinnamon
1/2 teaspoon salt 1/3 cup butter or other shortening 1/2 cup sugar
1 egg, well beaten 2/3 cup molasses
3/4 cup sour milk or buttermilk

Sift flour once, measure, add baking powder, soda, spices, and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg and molasses, then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Bake in greased pan, 8x8x2 inches, in moderate oven (350° F.) 50 minutes, or until done.



GINGERBREAD UPSIDE DOWN CAKE

Prepare batter for Gingerbread (above). Melt 2 tablespoons butter in an 8x8x2-inch pan. Add 1/2 cup molasses and 1/4 cup raisins. Heat over low flame. Blend and arrange 2 apples, pared, cored, and thinly sliced, to cover surface of molasses mixture. Pour batter over contents of pan. Bake in moderate oven (350° F.) 50 minutes, or until done. Serve upside down.



SPICE SQUARES WITH MOLASSES WHIPPED CREAM

(2 eggs)

2 1/2 cups sifted Swans Down Cake Flour 1/2 teaspoon soda
2 teaspoons Calumet Baking Powder 1/4 teaspoon allspice 1/4 teaspoon mace
1/4 teaspoon nutmeg 1/2 teaspoon cloves 2 teaspoons cinnamon
1/2 cup butter or other shortening 1 cup brown sugar, firmly packed
2 eggs, well beaten 1 cup sour milk or buttermilk

Sift flour once, measure, add soda, baking powder, and spices, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, mixing well; then flour mixture, alternately with milk, a small amount at a time. Beat after each addition until smooth. Bake in a greased pan, 8x8x2 inches, in moderate oven (350° F.) for 50 minutes. Serve in squares with Molasses Whipped Cream made by folding 2 tablespoons molasses into 1/2 cup cream, whipped.

NOVELTY ROLLS

2 cups sifted Swans Down Cake Flour 2 teaspoons Calumet Baking Powder
½ teaspoon salt 1 tablespoon butter or other shortening ¾ cup milk
Melted butter Caraway or poppy seeds

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening; add milk all at once and stir carefully until all flour is dampened. Then stir vigorously until mixture forms a soft dough and follows spoon around bowl. Turn out immediately on slightly floured board and knead lightly 2 to 3 minutes. Roll ¼ inch thick. Cut in crescents with 2-inch floured biscuit cutter, or roll into strips, 6x½ inches, and tie in knot. Brush tops with melted butter and sprinkle with caraway or poppy seeds. (Mixture of 1 tablespoon sugar and ⅛ teaspoon cinnamon may be used in place of seeds.) Place in greased pan, cover and let rise in warm place 20 minutes. Bake in hot oven (425° F) 10 minutes. Again butter tops, dropping melted butter from teaspoon, and continue baking 5 to 10 minutes. Remove from oven and butter tops as before. Makes 16.



LEMON BISCUITS

2 cups sifted Swans Down Cake Flour 2 teaspoons Calumet Baking Powder
½ teaspoon salt 4 tablespoons butter or other shortening
1½ teaspoons grated lemon rind ¾ cup milk
4 tablespoons sugar 1½ teaspoons grated lemon rind
¼ teaspoon lemon juice (about)

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening, add lemon rind and blend. Add milk all at once and stir carefully until all flour is dampened. Then stir vigorously until mixture forms a soft dough and follows spoon around bowl. Turn out immediately on slightly floured board and knead 30 seconds. Roll ¼ inch thick and cut with 1½-inch floured biscuit cutter. Combine sugar, lemon rind, and enough lemon juice to make a crumbly mixture. Place half of biscuits in greased muffin pans, spread with melted butter and with sugar mixture, and top with remaining biscuits, pressing lightly together. Bake in hot oven (450° F) 8 to 10 minutes, or until done. Makes 2½ dozen biscuits.



FRESH STRAWBERRY TARTS

1 quart strawberries, washed and hulled 1 cup sugar
1 package Strawberry Jell-O 1 cup warm water 1 cup cream, whipped
9 baked 3½-inch tart shells

Combine strawberries and sugar and let stand 10 minutes. Dissolve Jell-O in warm water. Pour over strawberries. Chill until Jell-O begins to thicken. Fold 4 tablespoons thickened Jell-O into whipped cream. Chill. Place layer of whipped cream in bottom of each tart shell. Chill about 10 minutes. Cover with layer of jellied strawberries, pressing hull-end of each strawberry lightly into cream. Add thickened Jell-O to fill tart. Chill a few minutes longer and serve.



*A smart bridge luncheon
may be served easily
on small tables*

Even the small house is able to accommodate a number of luncheon guests if the menu is planned so that it may be served on the card tables. And very smart it is to give a bridge luncheon this way. To simplify the service, the rolls may be buttered and served with the salad, coffee passed in the cups, and the dessert placed on the table.

MENU SUGGESTION 3

CREAM OF MUSHROOM SOUP

FROZEN CHEESE SALAD

FRUIT MAYONNAISE

*CALUMET POCKETBOOK ROLLS OR *GINGER MUFFINS

*COCONUT ORANGE ROLL OR *CHERRY ANGEL FOOD

COFFEE

CHOCOLATE PEPPERMINTS

Calumet Pocketbook Rolls, served piping hot, are just the right contrast and supplement to a Frozen Cheese Salad. With the dessert of Coconut Orange Roll offer a second cup of coffee.

Recipes for dishes marked [*] are on pages 68 and 118

For the luncheon with bridge

*This one-course supper
is sure to be a party
guests remember*



Let waffles, baked at the table, be the feature of a supper or luncheon for your friends. There is a fascination about watching the creamy waffle batter poured into the waffle iron, about waiting until—presto! out comes the waffle, crisp, brown, fragrant. The supper or luncheon may be built around a main dish waffle or around a dessert waffle.

MENU SUGGESTION 4

*CHEESE WAFFLES WITH BACON

GRILLED TOMATOES

*DATE STICKS

FRUIT COFFEE

WALDORF SALAD

CHEESE DREAMS OLIVES

*SUMMER DESSERT WAFFLES

COFFEE

*WAFFLES WITH CREAMED MUSHROOMS

CRANBERRY JELLY CELERY CURLS

*OLD-FASHIONED NUT LOAF OR *BROWNIES

JELLIED GRAPEFRUIT COFFEE

Waffles with mushrooms or Cheese Waffles are popular for the main course; Summer Dessert Waffles, a suggestion for the end of the meal. One or two light dishes, and a beverage, complete these menus.

Recipes for dishes marked [*] are on pages 95 and 119.

The waffle supper or luncheon

CALUMET POCKETBOOK ROLLS

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder $\frac{1}{2}$ teaspoon salt
1 tablespoon butter or other shortening $\frac{2}{3}$ cup milk

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening, add milk all at once and stir carefully until all flour is dampened. Then stir vigorously until mixture forms a soft dough and follows spoon around bowl. Turn out immediately on well floured board and knead lightly 2 to 3 minutes. Roll $\frac{1}{4}$ inch thick. Cut with 2-inch floured biscuit cutter. Fold double and press edges together lightly. Place in greased pan, brush tops with melted butter. Cover and let rise in warm place 20 minutes. Bake in hot oven (425° F) 10 minutes. Again brush tops with melted butter and continue baking 5 to 10 minutes longer. Remove from oven and brush tops with melted butter. Makes 18 rolls.

Knots. Use recipe for Calumet Pocketbook Rolls (above). Roll dough $\frac{1}{4}$ inch thick on slightly floured board and cut in strips, 6x $\frac{1}{2}$ -inches. Tie each in loose knot. Place in greased pan, brush tops with melted butter. Cover, let rise in warm place 20 minutes, and bake as directed.

Crescent Rolls. Use recipe for Calumet Pocketbook Rolls (above). Roll dough $\frac{1}{4}$ inch thick on slightly floured board and cut in 4-inch triangles. Roll each, beginning on diagonal, and shape into crescent with point on top of roll. Place in greased pan, brush tops with melted butter. Cover, let rise in warm place 20 minutes, and bake as directed.



GINGER MUFFINS

2 cups sifted Swans Down Cake Flour 2 teaspoons Calumet Baking Powder
 $\frac{1}{2}$ teaspoon salt $\frac{3}{4}$ teaspoon ginger $\frac{1}{4}$ teaspoon cinnamon
1 egg, well beaten $\frac{3}{4}$ cup milk $\frac{1}{4}$ cup molasses
4 tablespoons melted butter or other shortening

Sift flour once, measure, add baking powder, salt, and spices, and sift together three times. Combine egg, milk, molasses, and shortening. Add to flour, beating only enough to dampen all flour. Bake in greased muffin pans in hot oven (425° F) 25 minutes, or until done. Makes 12 muffins.



COCONUT ORANGE ROLL

Use recipe for Old-fashioned Jelly Roll page 72, spreading cake with Coconut Orange Filling instead of jelly.

Coconut Orange Filling

4 tablespoons Swans Down Cake Flour $\frac{1}{2}$ cup sugar Dash of salt
 $\frac{1}{3}$ cup orange juice 3 tablespoons lemon juice 2 tablespoons water
1 egg, well beaten 2 tablespoons butter 1 $\frac{1}{2}$ teaspoons grated orange rind
 $\frac{1}{4}$ cup Baker's Coconut, Premium Shred, finely cut

Combine flour, sugar, and salt in top of double boiler, add fruit juice, water, and egg. Place over rapidly boiling water and cook 10 minutes, or until thickened, stirring constantly. Remove from boiling water; add butter, orange rind, and coconut. Cool.

DATE STICKS

1¹/₄ cups sifted Swans Down Cake Flour 1¹/₄ teaspoons Calumet Baking Powder
1/2 teaspoon salt 1 cup sugar 2 eggs, well beaten
1 tablespoon melted butter 2 cups dates, seeded and finely cut
1/2 cup nut meats, broken 1 tablespoon hot water

Sift flour once, measure, add baking powder and salt, and sift together three times. Add sugar gradually to eggs. Add butter. Beat in dates and nuts. Add flour, alternately with hot water, beating well after each addition. Divide mixture into two greased pans, 8x8x2 inches, and spread batter thin. Bake in slow oven (325° F.) 30 to 35 minutes. Cool. Cut in strips, 2¹/₂ x 1 inches. Remove from pans. Roll in powdered sugar. Makes 48



SUMMER DESSERT WAFFLES

2¹/₂ cups sifted Swans Down Cake Flour 2 teaspoons Calumet Baking Powder
2 teaspoons sugar 2 egg yolks, well beaten 2 cups milk
1 cup melted butter 2 egg whites, stiffly beaten

Sift flour once, measure, add baking powder and sugar, and sift again. Combine egg yolks, milk and butter. Add to flour, beating until smooth. Fold in egg whites. Bake in hot waffle iron. Cool waffle. Serve in sections, topped with ice cream and fruit sauce. Makes five 4-section waffles.



BROWNIES

3/4 cup sifted Swans Down Cake Flour
1/2 teaspoon Calumet Baking Powder 1/3 cup butter or other shortening
2 squares Baker's Unsweetened Chocolate, melted 1 cup sugar
2 eggs, well beaten 1 teaspoon vanilla
1/2 cup walnut meats, chopped

Sift flour once, measure, add baking powder, and sift again. Add butter to chocolate and blend. Combine sugar and eggs, add chocolate mixture, beating thoroughly, then flour, vanilla, and nuts. Bake in greased pan, 8x8x2 inches, in moderate oven (350° F.) 35 minutes. Cut into squares.



OLD-FASHIONED NUT LOAF

(3 eggs)

2 cups sifted Swans Down Cake Flour 2 teaspoons Calumet Baking Powder
1/2 teaspoon salt 2/3 cup butter or other shortening 1 cup sugar
3 eggs, unbeaten 1 cup nut meats, finely cut
6 tablespoons milk 1 teaspoon vanilla

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, one at a time, beating thoroughly after each addition. Add nuts and blend. Add flour, alternately with milk, a small amount at a time. Beat after each addition, until smooth. Add vanilla. Bake in greased loaf pan in moderate oven (350° F.) 1¹/₄ hours.



A tempting summer breakfast, a sunlit porch—who could resist!

Whether it is a brilliant May morning or an August day that threatens to be too hot and too long, a porch breakfast casts a magic spell. Choose a sunny corner; lay the table with a gay, crisp cloth; add a bowl of fresh-picked flowers. Then watch a simple meal turn into a festival, and the weariest mortals become benevolent gods.

MENU SUGGESTION 5

POST TOASTIES WITH BERRIES
SCRAMBLED EGGS BACON
*CURRANT COFFEE ROLLS
COFFEE

SLICED PEACHES GRAPE-NUTS
SAUTÉED TOMATOES
FRIZZLED BEEF
*CREAM DROP BISCUITS
COFFEE

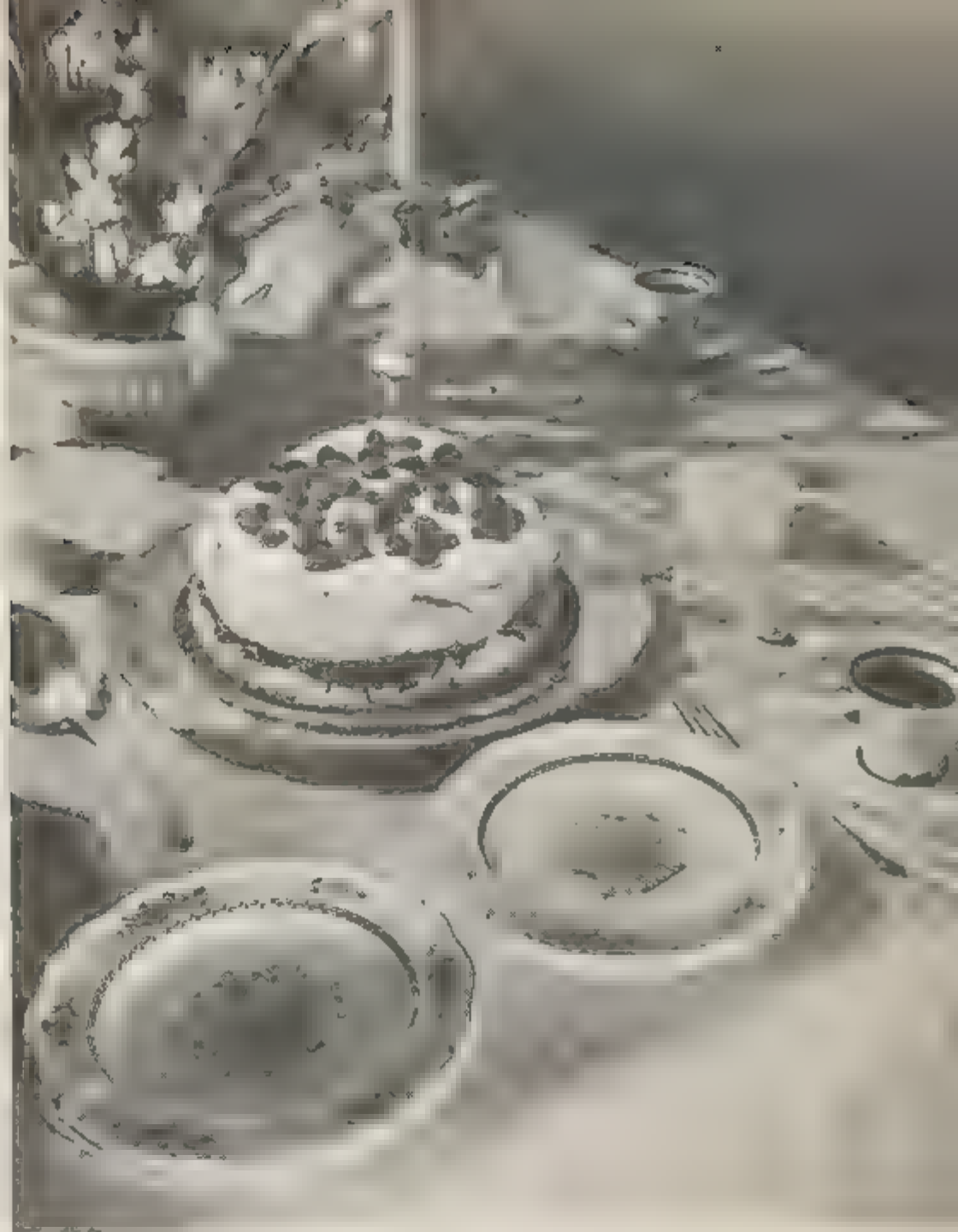
CUBED ORANGES
*WHOLE BRAN GRIDDLE CAKES
BREAKFAST SAUSAGES
COFFEE
HOT CEREAL WITH CREAM
GRILLED HAM AND PINEAPPLE
ORANGE MARMALADE
*GRAHAM MUFFINS
COFFEE

A tempting hot bread rescues any breakfast from the commonplace. Particularly when it is chosen with an eye to the season, and is accompanied by a good cup of Maxwell House Coffee.

Recipes for dishes marked [*], are on pages 88 and 122

Breakfast in key with the season

The proper table arrangement for a dessert served by the hostess



An army of butlers could not serve a dessert with greater dignity and beauty than can the hostess who sits at this table. The dessert plates, arranged in two piles, are placed directly in front of the hostess; above them, the dessert, with a serving knife and spoon. Only the silver and china needed for this course are left upon the table.

MENU SUGGESTION 6

*RASPBERRY BLITZ TORTE
PASTEL SUGAR CANDIES
COFFEE



*FRUITED SPONGE TORTE
SALTED NUTS
TEA



*HUNGARIAN CHOCOLATE CAKE
FRESH SUMMER PEARS
ICED COFFEE

*BANANA NUT CAKE
RAISIN CLUSTERS
COFFEE

Blitz Torte with fresh berries—unusual, delicious, and colorful—is a dessert to serve at the table. Banana Nut Cake, Hungarian Chocolate Cake, and Fruited Sponge Torte also claim your attention.

Recipes for dishes marked [*] are on pages 74 and 123

A gala dessert served at the table

WHOLE BRAN GRIDDLE CAKES

1¾ cups milk 1 cup Post's Whole Bran 1½ cups sifted flour
3 teaspoons Calumet Baking Powder 2 teaspoons sugar 1 teaspoon salt
2 eggs, well beaten 1 tablespoon melted butter

Pour milk over Post's Whole Bran. Sift flour once, measure, add baking powder, sugar, and salt, and sift again. Add eggs to bran mixture. Add flour and blend. Add butter. Bake on hot, well-greased griddle. Serve hot with butter and Log Cabin Syrup. Makes 2 dozen griddle cakes.



CREAM DROP BISCUITS

2 cups sifted Swans Down Cake Flour 2 teaspoons Calumet Baking Powder
1 tablespoon sugar ½ teaspoon salt ¾ cup heavy cream ¼ cup milk

Sift flour once, measure, add baking powder, sugar, and salt, and sift again. Combine cream and milk, add to flour mixture all at once and stir carefully until all flour is dampened. Then stir vigorously until mixture forms a soft dough that clings to sides of bowl. Drop from teaspoon on ungreased baking sheet. Bake in hot oven (450° F.) 12 to 15 minutes. Makes 18.



GRAHAM MUFFINS OR GEMS

1 cup sifted flour 1 teaspoon salt 3 teaspoons Calumet Baking Powder
4 tablespoons sugar 1¾ cups Graham flour 1 egg, well beaten
1½ cups milk 1 tablespoon melted butter or other shortening

Sift flour once, measure, add salt, baking powder, and sugar, and sift again. Add Graham flour. Combine egg, milk, and shortening. Add to flour, beating only enough to dampen all flour. Bake in greased muffin or gem pans in hot oven (425° F.) 25 minutes. Makes 18 muffins or gems.



NUT CRUMB COFFEE CAKE

2 cups sifted Swans Down Cake Flour 2 teaspoons Calumet Baking Powder
½ teaspoon salt 3 tablespoons butter or other shortening
1 cup sugar 1 cup milk ½ teaspoon vanilla
2 tablespoons sugar ¾ teaspoon cinnamon ¾ cup soft bread crumbs
2 tablespoons melted butter 2 tablespoons walnut meats, finely chopped

Sift flour once, measure, add baking powder and salt, and sift again. Cream butter, add sugar gradually, and cream together well. Add flour, alternately with milk, beating after each addition until smooth. Add vanilla. Turn into greased pan, 9x9x2 inches. Combine sugar and cinnamon, mix with crumbs, add melted butter and nuts, and sprinkle over cake. Bake in moderate oven (350° F.) 45 minutes. Cut in squares in pan and remove each square carefully so that the nut-crumb topping will not crumble. Serve hot with coffee.

This coffee cake is rich, sweet, and tender. It is suitable for breakfast and delicious served as a tea cake or luncheon dessert.

(4 eggs)

Sift flour once, measure, add baking powder, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks, one at a time, beating very thoroughly after each addition. Add flour, alternately with milk a small amount at a time, beating well. Spread in two greased 9-inch layer pans.

Beat egg whites until foamy throughout. Add sugar, 2 tablespoons at a time; beat after each addition until sugar is thoroughly blended. After all sugar is added, continue beating until mixture will stand in peaks. Spread in equal amounts on top of each layer. Bake in slow oven (325° F., 25 minutes, then increase heat to moderate (350° F.) and bake 30 minutes longer. Spread sweetened raspberries between layers and top with whipped cream and raspberries. Cut in wedges for serving.



(2 eggs)

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs and beat well. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Bake in two greased 9 inch layer pans in moderate oven (375° F) 25 minutes. When cool, cover bottom layer with sliced bananas. Over this pour Harvest Moon Frosting (page 106). Place second layer on top and cover top and sides of cake with remaining frosting.



(2 eggs)

Sift flour once measure, add baking powder and salt, and sift together three times. Add sugar gradually to eggs, and beat well. Add flour, alternately with cream, a small amount at a time. Beat after each addition until smooth. Add vanilla. Bake in a greased pan, 8x8x2 inches, in moderate oven (350° F.) 50 minutes. Spread Hungarian Chocolate Frosting and Filling (page 108) on top and sides of cake (May also be baked in greased, fluted round pan and served unfrosted.)



*If you are hostess and cook,
entertain your friends
with buffet suppers*

Buffet suppers, popular affairs that they always are, solve many a problem for the hostess who has many friends and few, if any, servants. The menu should be so planned that it may all be placed on the table at once; the linen, silver, dishes, and food so grouped that the guest may make an orderly journey around the table.

MENU SUGGESTION 7

CRAB MEAT EN CASSEROLE

*CREAM SCONES OR *CINNAMON DROP BISCUITS

SPICED RED CHERRIES

*REGAL CARAMEL CAKE OR *ORANGE CAKE

LEMON ICE

SALTED NUTS

COFFEE

Cream Scones, Crab Meat en Casserole, and Spiced Red Cherries make an interesting and satisfying main course; yet one which leaves just enough appetite for the full enjoyment of the dessert.

Recipes for dishes marked [*] are on pages 82 and 126

A smart serve-yourself supper

A charming form of hospitality that anyone can offer and all like



A carefully and attractively arranged tea table goes a long way toward insuring the success of a tea party, whether it's for three or for thirty friends. The tea service must be complete, dainty, immaculate. Remember that confusion and disorder are enemies to the good conversation and repose for which the tea hour stands, first of all.

MENU SUGGESTION 8

*THIN SLICES OF GENOESE CAKE

*LITTLE SPICE COOKIES

TEA



*THIN NUT BREAD SANDWICHES

*LEMON BISCUITS

*COCONUT TEA STRIPS

*BROWNIES

CANDIED GRAPEFRUIT PEEL

TEA

Thin slices of Genoese Cake and Little Spice Cookies were chosen for the tea illustrated. A more elaborate tea might prefer Nut Bread Sandwiches, Lemon Biscuits, Coconut Tea Strips, and Brownies.

Recipes for dishes marked [*] are on pages 89, 115, 119, and 127

Over the friendly cup of tea

CREAM SCONES

2 cups sifted Swans Down Cake Flour
2 teaspoons Columet Baking Powder $\frac{1}{2}$ teaspoon salt
2 teaspoons sugar 4 tablespoons butter or other shortening
1 egg and 1 egg yolk, well beaten
 $\frac{1}{3}$ cup light cream 1 egg white, slightly beaten Sugar

Sift flour once, measure, add baking powder, salt, and sugar, and sift again. Cut in shortening; add egg and cream all at once and stir carefully until all flour is dampened. Then stir vigorously until mixture forms a soft dough and follows spoon around bowl. Turn out immediately on slightly floured board and knead 30 seconds. Roll $\frac{1}{2}$ inch thick and cut in triangles. Place on ungreased baking sheet. Brush tops lightly with egg white, and sprinkle with sugar. Bake in hot oven (450° F.) 12 to 15 minutes. Makes 12.



REGAL CARAMEL CAKE

(3 eggs)

2 cups sifted Swans Down Cake Flour
2 teaspoons Columet Baking Powder $\frac{1}{2}$ teaspoon salt
 $\frac{2}{3}$ cup butter or other shortening
1 cup sugar 3 eggs, well beaten 6 tablespoons milk
 $\frac{1}{2}$ teaspoon vanilla $\frac{1}{4}$ teaspoon lemon extract

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs and beat well. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add flavoring. Bake in two greased 9-inch layer pans in moderate oven (375° F.) 25 minutes, or until done. Spread Caramel Frosting (page 109) between layers and on top and sides of cake. Double recipe to make three 10-inch layers. Sprinkle chopped nuts on sides of cake, if desired.



ORANGE CAKE

(3 eggs)

2 $\frac{1}{2}$ cups sifted Swans Down Cake Flour 2 teaspoons Columet Baking Powder
 $\frac{1}{4}$ teaspoon salt Grated rind of 1 lemon Grated rind of 1 orange
 $\frac{2}{3}$ cup butter or other shortening $1\frac{1}{2}$ cups sugar 3 eggs, unbeaten
2 tablespoons lemon juice 5 tablespoons orange juice
2 tablespoons water

Sift flour once, measure, add baking powder and salt, and sift together three times. Add lemon and orange rinds to butter, and cream thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, one at a time, beating thoroughly after each addition. Add flour, alternately with combined fruit juice and water, a small amount at a time. Beat after each addition until smooth. Bake in two greased 9-inch layer pans in moderate oven (375° F.) 20 minutes, or until done. Spread Orange Butter Frosting (page 107) between layers and on top and sides of cake.

GENOESE CAKE

(4 eggs)

1½ cups sifted Swans Down Cake Flour

1½ teaspoons Calumet Baking Powder ½ cup butter

1 cup powdered sugar ½ teaspoon lemon extract 4 eggs, well beaten

Sift flour once, measure, add baking powder, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add flavoring. Add eggs, alternately with flour, a small amount at a time, beating thoroughly after each addition. Turn into a greased pan, 8x8x2 inches, lined with greased paper. Bake in moderate oven (350° F.) 50 minutes.

Genoese Cake is of the pound cake type. Its even texture and delicate richness make it especially suitable to serve unfrosted. It should be cut in thin, dainty slices and served for tea or as an accompaniment for fruit desserts, or ice cream, sherbet, or water ice.



LITTLE SPICE COOKIES

3¼ cups sifted Swans Down Cake Flour

¾ teaspoon Calumet Baking Powder

½ teaspoon salt ½ cup sugar 1 teaspoon cinnamon

¾ teaspoon ginger ¾ teaspoon cloves ½ teaspoon soda 1 egg, well beaten

⅓ cup melted butter or other shortening 1 cup molasses

Sift flour once, measure, add baking powder, salt, sugar, spices, and soda, and sift together three times. Combine egg, butter, and molasses in bowl. Add flour mixture and blend. Chill until firm enough to shape. Shape into small balls about ¾ inch in diameter. Roll in sugar or tiny colored candies. Bake on greased baking sheet in moderate oven (375° F.) 10 minutes, or until done. Makes 5 dozen little spice cookies.



COCONUT TEA STRIPS

2 cups sifted Swans Down Cake Flour

2 teaspoons Calumet Baking Powder 1 tablespoon grated orange rind

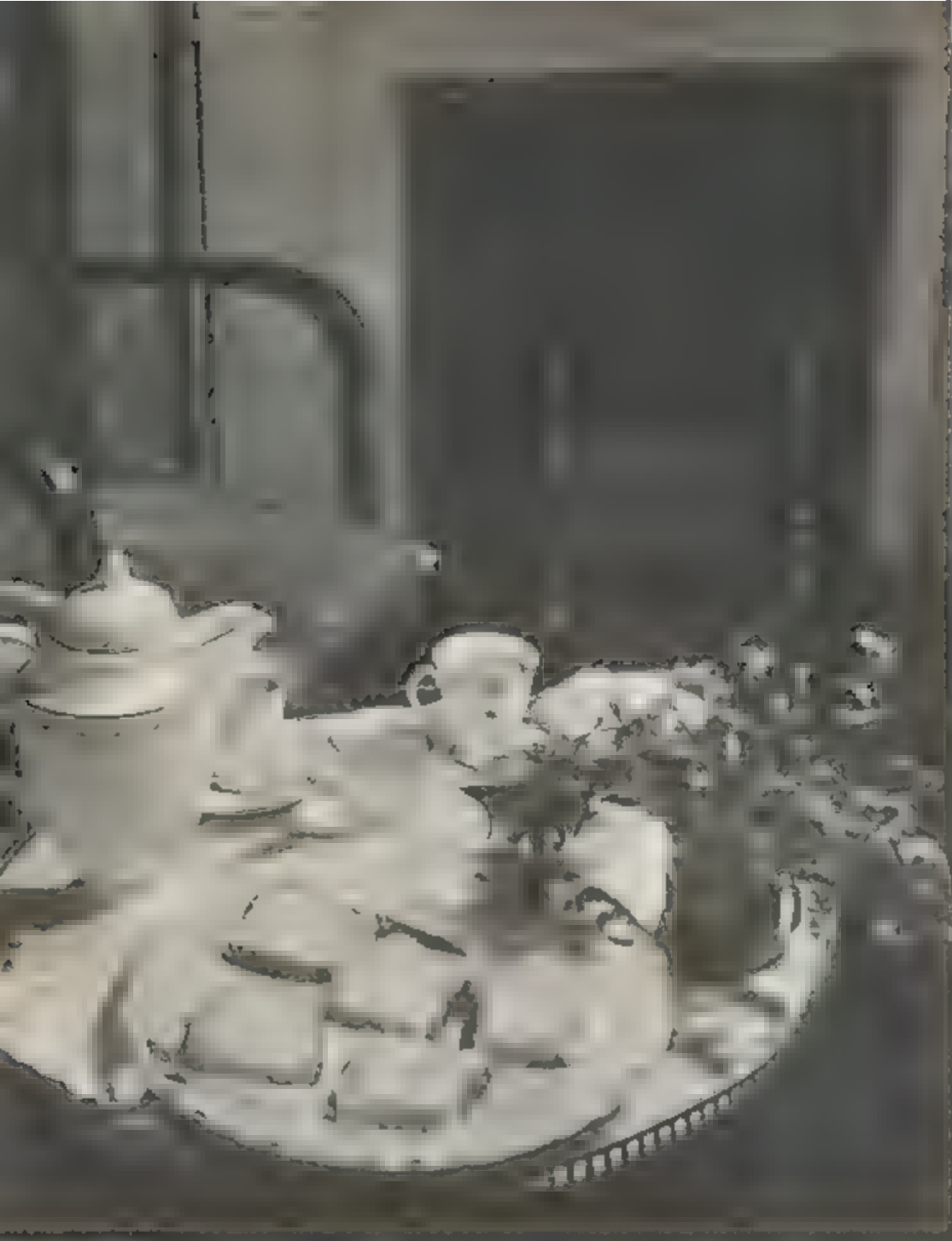
4 tablespoons butter or other shortening

1 cup sugar 1 egg, unbeaten ¼ cup milk ½ cup orange juice

4 tablespoons sugar 1 egg white, stiffly beaten

½ can Baker's Coconut, Southern Style

Sift flour once, measure, add baking powder, and sift together three times. Add orange rind to butter and cream thoroughly. Add sugar gradually and cream together well. Add egg and beat until light and fluffy. Add flour, alternately with milk and orange juice, a small amount at a time. Beat after each addition until smooth. Pour into a greased pan, 15x10 inches. Cover with thin layer of meringue made by beating sugar into egg white. Sprinkle with coconut. Bake in moderate oven (350° F.) 25 minutes. Cool. Cut into strips. Makes 2 dozen tea strips. These tea cakes are also attractive when cut in diamond-shaped pieces.



*In such a charming setting
the simplest of food
seems festive*

A delightful, gracious custom, and one which will give individuality to informal entertaining, is the serving of dessert or of evening refreshments around the hearth. Cake which may be served in a very simple way, and a beverage, make a good fireside dessert. Arrange the cake and beverage service attractively on a coffee table or tray.

MENU SUGGESTION 9

*DIXIE WHITE CAKE OR *SUNSHINE CAKE
HOT CHOCOLATE



*PRUNE CAKE OR *CHERRY PIE
SALTED NUTS COFFEE



*DOUGHNUTS OR *OLD-FASHIONED SUGAR COOKIES
SPICED PEACHES
COFFEE OR CIDER

Dixie White Cake, Prune Cake, and Doughnuts are star performers in fireside menus. They are easy to eat, distinct in character, and very good. With an appropriate beverage, they always win applause.

Recipes for dishes marked [*] are on pages 60, 69, 98, and 130

Informally served by the fireside

*Small table, small chairs,
little cakes and bakes,
ready for a party!*



The best of children's parties is the one that turns the "refreshments" into one of the child's regular meals. At the end of the party, after the frolicking and fun, give all of the small guests a simple supper or luncheon and send them home to bed or for a nap on schedule. Then everyone will be happy even the bothersome grown-ups.

MENU SUGGESTION 10

CREAMED CHICKEN ON GRAHAM TOAST

CURRANT JELLY CRISP CELERY

*BIRTHDAY CANDLE CAKES COCOA



CREAM OF CORN SOUP

WITH POP CORN GARNISH

MOLD'D FRUIT SALAD WITH COOKED DRESSING

*HONEY BISCUITS

*PATTY'S BIRTHDAY CAKE COCOA

Any good child who eats all the main course of his supper, and drinks his cocoa, deserves a Candle Cake, or a piece of Patty's Birthday Cake, looking as though it came straight from Fairyland.

Recipes for dishes marked [*] are on page 131

A party for a little girl or boy

DIXIE WHITE CAKE

(Coconut baked in mixture)

(4 egg whites)

3 cups sifted Swans Down Cake Flour 3 teaspoons Calumet Baking Powder
1 teaspoon salt ½ cup butter or other shortening 1½ cups sugar
1 cup water 1 teaspoon lemon extract
1 cup Baker's Coconut, Premium Shred 4 egg whites, stiffly beaten

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add flour, alternately with water, a small amount at a time. Beat after each addition until smooth. Add lemon extract and coconut. Beat until well mixed. Fold in egg whites gently, but thoroughly. Bake in a greased pan, 8x8x2 inches, in moderate oven (350° F.) 1 hour and 15 minutes, or until done. Spread Orange Butter Frosting (page 107) on top and sides of cake. May also be served unfrosted.

Because of the coconut in the mixture Dixie White Cake will stay moist and delicious for several days after baking. The flavor is improved or mellowed by storing for a short time.



PRUNE CAKE

(2 eggs)

2½ cups sifted Swans Down Cake Flour ¾ teaspoon Calumet Baking Powder
1 teaspoon soda 1 teaspoon cloves 1 teaspoon allspice
1 teaspoon cinnamon ½ cup butter or other shortening
1½ cups sugar 2 eggs, well beaten
1 cup cooked prunes, seeded and coarsely cut 1 cup sour milk or buttermilk

Sift flour once, measure, add baking powder, soda, and spices, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs and prunes. Then add flour, alternately with milk, a small amount at a time, beating well after each addition. Bake in two greased 9-inch layer pans in moderate oven (375° F.) 25 to 30 minutes. Spread Caramel Frosting (page 109) between layers and on top and sides of cake. May also be served unfrosted.



DOUGHNUTS

4 cups sifted flour 4 teaspoons Calumet Baking Powder ½ teaspoon salt
¼ teaspoon nutmeg 1 cup sugar 2 eggs, well beaten
2 tablespoons melted butter or other shortening 1 cup milk
¼ teaspoon lemon extract

Sift flour once, measure, add baking powder, salt, and nutmeg, and sift together three times. Combine sugar and eggs; add shortening. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add flavoring. Knead lightly on slightly floured board. Roll ½ inch thick. Cut with floured doughnut cutter. Fry in deep fat (385° F.) until golden brown, turning frequently. Drain on unglazed paper. Sugar if desired. Makes 4 dozen small doughnuts.

BIRTHDAY CANDLE CAKES

(2 eggs)

1 $\frac{1}{2}$ cups sifted Swans Down Cake Flour

1 $\frac{1}{2}$ teaspoons Calumet Baking Powder

$\frac{1}{3}$ cup butter or other shortening 1 cup sugar 2 eggs, well beaten

$\frac{1}{2}$ cup milk 1 teaspoon lemon or vanilla extract

Sift flour once, measure, add baking powder, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add flavoring. Pour into greased cup-cake pans, filling them about $\frac{2}{3}$ full. Bake in moderate oven (375° F.) 20 minutes, or until done. Cool. Cover each cake with Seven Minute Frosting (page 104) and sprinkle thickly with Baker's Coconut, Southern Style. Arrange on large platter and insert candle holder with tiny candle in each cake. Light candles just before serving. Makes 24.



HONEY BISCUITS

2 cups sifted Swans Down Cake Flour

2 teaspoons Calumet Baking Powder $\frac{1}{2}$ teaspoon salt

4 tablespoons butter or other shortening $\frac{3}{4}$ cup milk

4 tablespoons butter $\frac{1}{2}$ cup honey

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening. Add milk all at once and stir carefully until all flour is dampened. Then stir vigorously until mixture forms a soft dough and follows spoon around bowl. Turn out immediately on slightly floured board and knead 30 seconds. Roll $\frac{1}{4}$ inch thick and cut with 2-inch floured biscuit cutter. Bake on ungreased baking sheet in hot oven (450° F.) 12 to 15 minutes. Remove biscuits from oven, split in halves. Spread lower halves with butter, and upper halves with honey. Put halves together and let stand a few minutes so that flavor may permeate biscuits. Makes 12.



PATTY'S BIRTHDAY CAKE

(2 egg whites)

2 cups sifted Swans Down Cake Flour

2 teaspoons Calumet Baking Powder $\frac{1}{4}$ teaspoon salt

4 tablespoons butter or other shortening

1 cup sugar $\frac{3}{4}$ cup milk $\frac{1}{4}$ teaspoon vanilla

$\frac{1}{4}$ teaspoon almond extract 2 egg whites, stiffly beaten

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add flavoring. Fold in egg whites. Bake in a greased pan, 8x8x2 inches, in moderate oven (350° F.) 50 minutes. Cover cake with Seven Minute Frosting (page 104) and sprinkle with Baker's Coconut, Southern Style, tinted.



Cakes to go to picnics should pack easily, need no frosting

Picnics can be the best or the worst of meals, and successful ones do not just happen. Into them go carefully selected foods which will keep their freshness after a journey. Here we see two excellent picnic cakes. Maraschino Cherry Cake has a topping instead of a frosting, and Plantation Marble Cake needs neither.

MENU SUGGESTION 11

BAKED VIRGINIA HAM	POTATO CHIPS
*PETER PAN EARS OF CORN	TOMATOES
MUSTARD PICKLES	BEVERAGE
*PLANTATION MARBLE CAKE	FRESH FRUIT



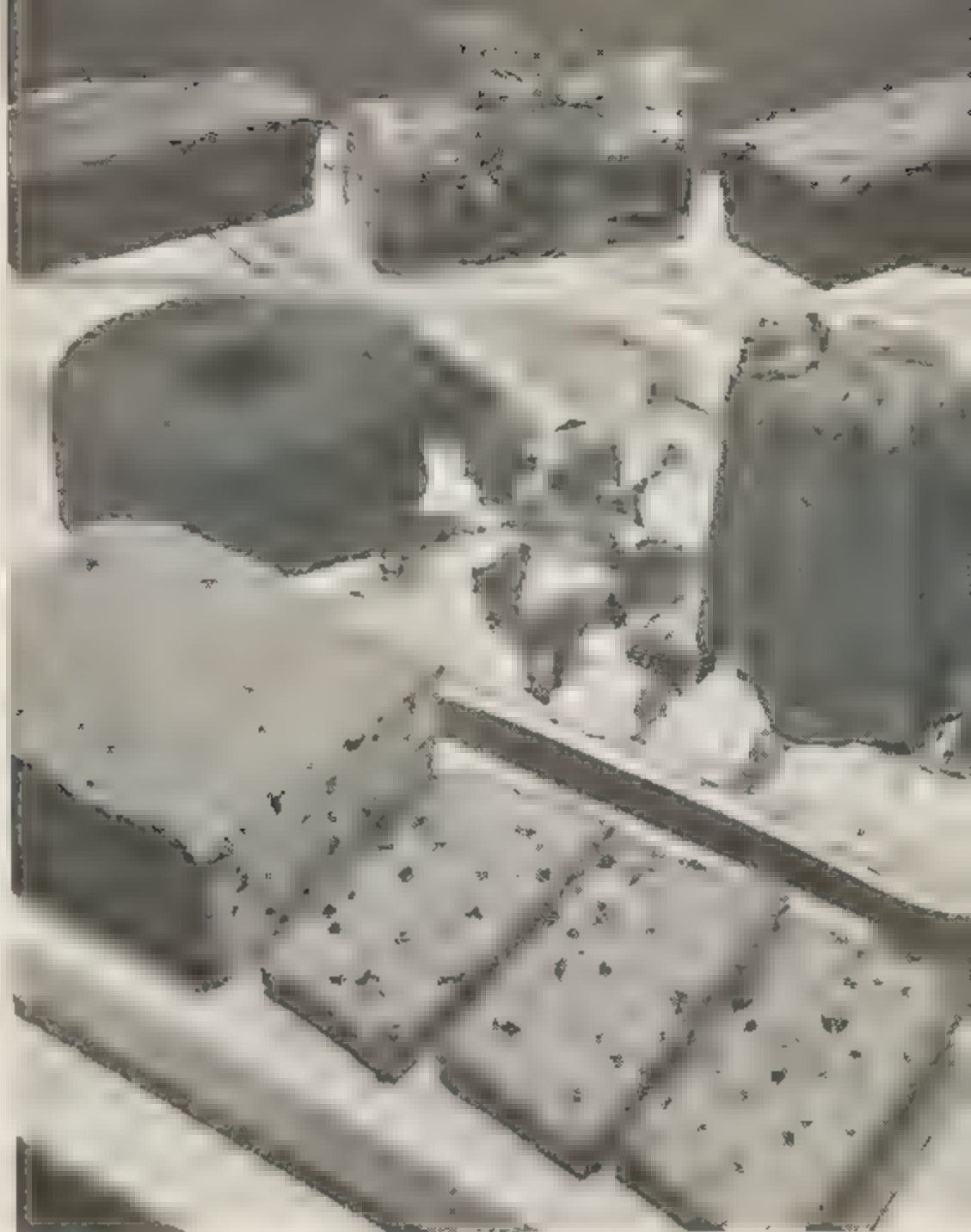
POTATO, CUCUMBER, AND RADISH SALAD
MEAT LOAF SANDWICHES DILL PICKLES
DEVILED EGGS BEVERAGE
*MARASCHINO CHERRY CAKE PLUMS

Peter Pan Ears of Corn make a welcome change from sandwiches. They are especially good with baked ham and tomatoes. Top off the picnic with Plantation Marble Cake or Maraschino Cherry Cake.

Recipes for dishes marked [*] are on page 134.

Practical treats for picnics

*It is such fun to make them,
exciting to wrap them,
and oh! to eat them*



Its attractive shape, its garnish of holly and hard-sauce rosettes, its moist, rich goodness all help this Christmas Plum Pudding to play a main rôle in the Christmas dinner. One of the Calumet Fruit Cakes, in gay wrappings, goes to a friend. The Holiday Fruit Cake in the foreground, so beautifully sliced, is ready for a holiday tea.

MENU SUGGESTION 12

GRAPEFRUIT AND TOKAY COCKTAIL
 ROAST TURKEY WITH CELERY STUFFING
 GIBLET GRAVY
 MASHED POTATOES CREAMED ONIONS
 BAKED SQUASH CRANBERRY SAUCE
 ENDIVE SALAD WITH CHIFFONADE DRESSING
 *CHRISTMAS PLUM PUDDING OR *FRUIT CAKE
 CANDIES NUTS
 DEMI-TASSE

It is best to make these holiday desserts two or three weeks before Christmas, so that they will have time to ripen. Store them in air-tight containers, and put them away in a cool, dry place.

Recipes for dishes marked [*] are on page 135.

Christmas cakes and puddings

PETER PAN EARS OF CORN

1 cup yellow corn meal	1 teaspoon salt	
2 tablespoons sugar	1 cup boiling water	½ cup sifted flour
2½ teaspoons Calumet Baking Powder	⅓ cup milk	
1 egg, well beaten	¼ cup melted butter or other shortening	

Combine corn meal, salt, and sugar. Stir in boiling water and set aside to cool slightly. Sift flour once, measure, add baking powder, and sift again. Add milk, egg, and shortening to hot meal, then add flour, beating only enough to dampen all flour. Bake in greased corn-ear or muffin pans in hot oven (425° F.) 20 to 25 minutes. Makes 12 ears of corn.



PLANTATION MARBLE CAKE

(2 eggs)

2 cups sifted Swans Down Cake Flour		
2 teaspoons Calumet Baking Powder	¼ teaspoon salt	
½ cup butter or other shortening	1 cup sugar	
2 eggs, well beaten	⅔ cup milk	1 teaspoon cinnamon
½ teaspoon cloves	½ teaspoon nutmeg	2 tablespoons molasses

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Divide batter into two parts. To one part, add spices and molasses. Put by tablespoons into greased loaf pan, 8x4x3 inches, alternating the light and dark mixtures. Bake in moderate oven (350° F.) 1 hour and 15 minutes, or until done. Cut in slices for serving.

If desired, bake this cake in greased pan, 8x8x2 inches, in moderate oven (350° F.) 50 minutes. Spread Butter Frosting (page 107) on top and sides of cake. Decorate with chopped pecan meats and raisin clusters.



MARASCHINO CHERRY CAKE

(2 eggs)

2 cups sifted Swans Down Cake Flour		
2 teaspoons Calumet Baking Powder	¼ teaspoon salt	
⅓ cup butter or other shortening	1 cup sugar	
2 eggs, well beaten	⅔ cup milk	½ teaspoon vanilla

½ cup walnut meats, finely broken 16 maraschino cherries, cut in eighths

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs and beat well. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add flavoring. Pour into a greased pan, 8x8x2 inches. Sprinkle nuts and cherries over top. Bake in moderate oven (350° F.) 1 hour, or until done. The nuts and cherries will stay on top of cake, if they have been finely cut. They give a colorful, attractive topping to the cake.

CHRISTMAS PLUM PUDDING

½ cup apple, chopped ½ cup suet, chopped ½ cup molasses
2 eggs, well beaten ½ cup milk 2 cups sifted flour ¼ cup figs, chopped
½ cup raisins ½ cup currants ¼ cup citron, sliced
¼ cup candied cherries, quartered 1 tablespoon candied orange peel, chopped
¼ cup almonds, blanched and chopped 2 teaspoons Calumet Baking Powder
½ teaspoon salt ½ teaspoon soda ½ teaspoon cinnamon
¼ teaspoon allspice ½ teaspoon nutmeg

Combine apple, suet, molasses, eggs, and milk. Sift flour once; measure. Mix ½ cup flour with fruit and nuts. Combine remaining flour, baking powder, salt, soda, and spices, and sift again. Add to molasses mixture. Add fruit. Turn into well-greased molds, filling them ¾ full. Cover tightly. Steam 3 hours. Serve hot with hard sauce. Serves 12.



CALUMET FRUIT CAKE

(10 eggs)

1 pound (4½ cups) sifted Swans Down Cake Flour
1 teaspoon Calumet Baking Powder ½ teaspoon cloves ½ teaspoon cinnamon
½ teaspoon mace 1 pound butter or other shortening
1 pound brown sugar 10 eggs, well beaten ½ pound candied cherries
½ pound candied pineapple 1 pound dates, seeded and sliced 1 pound raisins
1 pound currants ½ pound citron, thinly sliced
½ pound candied orange and lemon peel ½ pound nut meats, chopped
1 cup honey 1 cup molasses ½ cup cider

Sift flour once, measure, add baking powder and spices, and sift together three times. Cream shortening thoroughly, add sugar gradually, and cream together until light and fluffy. Add remaining ingredients. Add flour gradually. Bake in four greased pans, 8x8x2 inches, lined with greased paper, in slow oven (250° F) 3 to 3½ hours. Makes 10 pounds fruit cake.

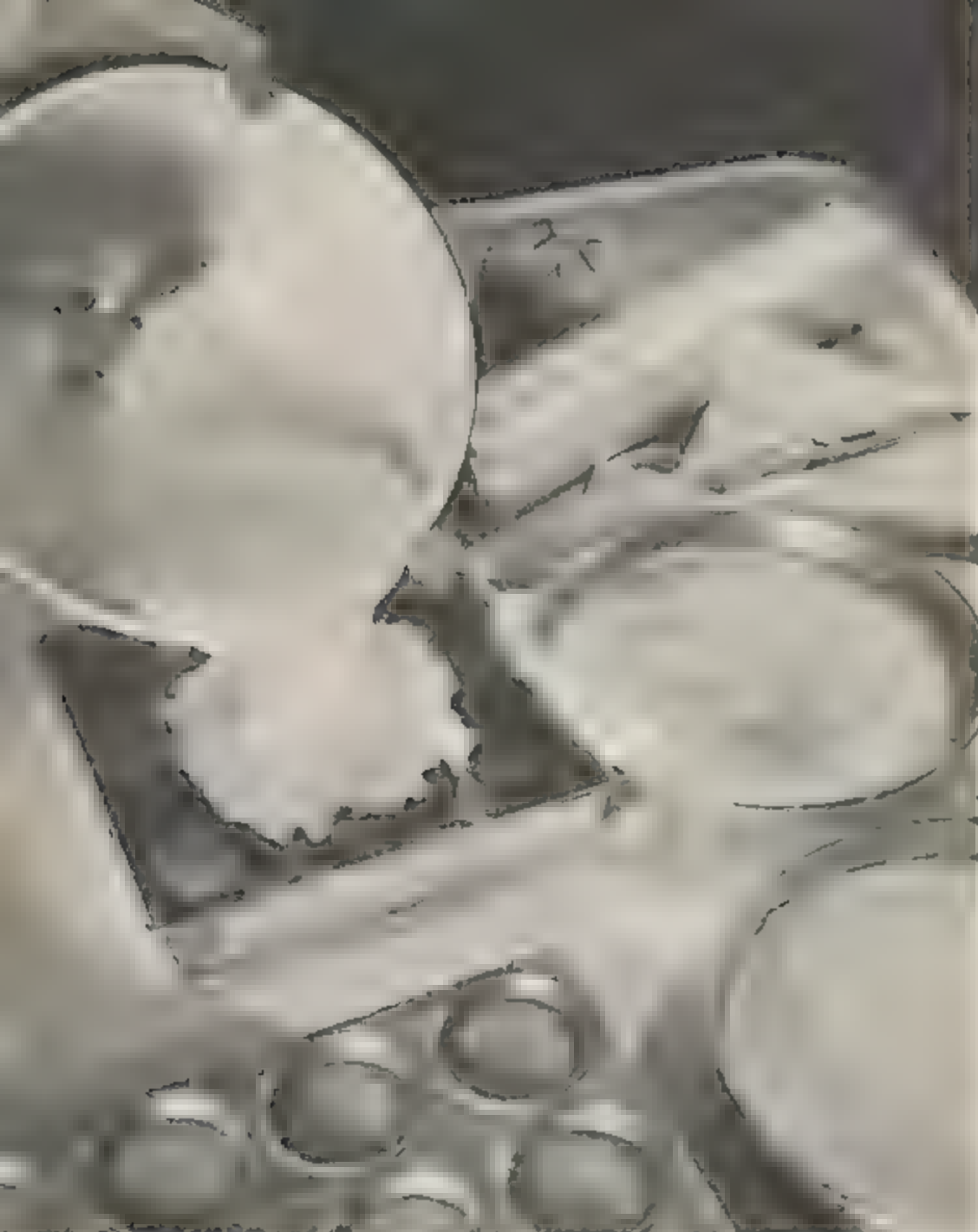


HOLIDAY CAKE

(5 egg whites)

1¾ cups sifted Swans Down Cake Flour
1 teaspoon Calumet Baking Powder ¼ teaspoon salt
½ cup butter or other shortening ¾ cup sugar
5 egg whites, unbeaten ¼ cup candied cherries, finely cut
½ cup citron, finely cut ½ cup seedless raisins
½ cup almonds, chopped ¾ cup Baker's Coconut, Premium Shred
½ teaspoon almond extract ½ teaspoon vanilla

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg whites, one at a time, beating after each addition until thoroughly blended. Add fruit, nuts, coconut, and flavoring, and mix well. Add flour, a small amount at a time. Beat after each addition until smooth. Bake in a greased loaf pan, 8x4x3 inches, lined with greased paper, in slow oven (300° F) 1 hour and 15 minutes.



*Take that hurry-worry
out of your baking—
here's the way!*

Guests coming for the week-end always mean to the hostess, "What shall I have for dessert?" But here is a bright new answer. Mix this recipe for Miracle Cake—it makes three tempting cake-desserts. Divide batter into pans, wrap, store in refrigerator, and bake as needed. For this convenience, praise be to Calumet's Double Action.

MENU SUGGESTION 13

First Day

*PRUNE-APRICOT UPSIDE DOWN CAKE

Second Day

*SPICED PECAN CAKES

Third Day

*WASHINGTON PIE



First Day

*PECAN TORTE OR *FAVORITE JAM SQUARES

Second Day

*COTTAGE PUDDING

Third Day

*CURRANT CUP CAKES

Here are suggestions for two different series of week-end desserts, each group made by one mixing of Miracle Cake batter. The menus on the opposite page use the desserts from the first group.

Recipes for dishes marked [*] are on pages 138 and 139

From this one easy mixing job

Three delicious cake desserts
—one for each day
of the week-end



Prune-apricot Upside Down Cake is the treat for the first day's dinner. Next day's luncheon brings fresh, warm Spiced Pecan Cakes. Then, as a triumphant climax, comes Washington Pie, as airy-light, as velvety of crumb, as any cake mixed and baked immediately. Complete menus below, and directions for cakes on page 138.

MENU SUGGESTION 13 (cont.)

First Day—Dinner

JELLIED TOMATO BOUILLON

BAKED HALIBUT

POTATOES CHANTILLY

SWISS CHARD

*PRUNE-APRICOT UPSIDE DOWN CAKE

COFFEE



Second Day—Luncheon

LETTUCE AND BACON SANDWICHES

MILK

*SPICED PECAN CAKES

FRUIT



Third Day—Supper

CHEESE SOUFFLÉ

BUTTERED ROLLS

OLIVE RELISH

*WASHINGTON PIE

ICED POSTUM

Recipes for dishes marked [*] are on page 138.

Three glorious week-end desserts

From This Easily Mixed Miracle Cake Batter

Menu Suggestion 13, Pages 136 and 137

MIRACLE CAKE

4½ cups sifted Swans Down Cake Flour
4½ teaspoons Calumet Baking Powder ½ teaspoon salt
1 cup butter or other shortening 2 cups sugar 4 eggs, well beaten
1½ cups milk 2 teaspoons vanilla

Sift flour once, measure, add baking powder and salt and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs and mix well. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Divide batter into pans for storing and baking in any three of the ways suggested on these two pages.



PRUNE-APRICOT UPSIDE DOWN CAKE

4 tablespoons butter ½ cup brown sugar, firmly packed
13 cooked apricots 6 cooked prunes, halved and seeded
Miracle Cake batter (above)

Melt butter in an 8x8x2-inch pan over low flame. Add sugar; stir until melted. On this arrange apricots and prunes, cut-side up, alternating an apricot with a prune half. Pour about ½ of Miracle Cake batter over contents of pan. Bake at once in moderate oven (350° F.) 50 minutes, or until done. Loosen cake from sides and bottom of pan with spatula. Serve upside down on dish with fruit on top. Garnish with whipped cream. This upside down cake may be served hot or cold.



SPICED PECAN CAKES

2½ tablespoons molasses ½ teaspoon cloves
½ teaspoon nutmeg 1 teaspoon cinnamon Miracle Cake batter (above)
1 tablespoon melted butter 2 tablespoons brown sugar
¼ cup pecan meats, finely chopped

Add molasses and spices to about ½ of Miracle Cake batter and beat well. Pour into 16 large- or 24 medium-sized greased cup-cake pans, filling them ¾ full. Cover closely with damp cloth, then waxed paper, tie securely, and store in refrigerator until cakes are to be baked. Bake in moderate oven (375° F.) 20 minutes, or until done. Before removing from oven, combine melted butter and sugar, add pecans, and mix, sprinkle mixture on top of cakes and bake 2 or 3 minutes longer. These Spiced Pecan Cakes are excellent served with milk and fruit for a luncheon dessert.



WASHINGTON PIE

Pour about ½ of the Miracle Cake batter (above) into two greased 8-inch layer pans. Cover closely with damp cloth, then waxed paper, tie securely, and store in refrigerator until cake is to be baked. Bake in moderate oven (375° F.) 25 minutes, or until done. Cool. Spread raspberry jam between layers. Sift powdered sugar over top of cake.

PECAN TORTE

Miracle Cake batter (page 138) 2 egg whites ½ cup sugar
½ cup pecan meats, coarsely broken ½ cup cream, whipped Pecans

Pour about ⅓ of Miracle Cake batter into one 8-inch layer pan. Cover closely with damp cloth, then waxed paper, tie securely, and store in refrigerator until cake is to be baked. When cake is to be baked, beat egg whites until foamy throughout. Add sugar, 2 tablespoons at a time, beating after each addition until sugar is thoroughly blended. After all sugar is added, continue beating until mixture will stand in peaks. Spread meringue on top of batter. Sprinkle with nuts. Bake in slow oven (325° F) 25 minutes, then increase heat to moderate (350° F) and bake 30 minutes longer. To serve, spread with whipped cream and garnish with pecans.



COTTAGE PUDDING

2½ tablespoons molasses ½ teaspoon cloves Miracle Cake batter (page 138)
½ teaspoon nutmeg 1 teaspoon cinnamon

Add molasses and spices to about ⅓ of Miracle Cake batter and beat well. Turn at once into a greased pan, 8x8x2 inches. Cover closely with damp cloth, then waxed paper, tie securely, and store in refrigerator until pudding is to be baked. Bake in moderate oven (350° F) 45 minutes. Serve hot with *Crimson Rhubarb Sauce*.

Crimson Rhubarb Sauce

2 cups rhubarb, washed and cut in ½-inch pieces ½ cup water
2 cups strawberries, washed, hulled, and cut in half 1 cup sugar

Combine all ingredients and cook until fruit is tender. Makes about 3½ cups sauce. Use red-stalked rhubarb, if possible.



FAVORITE JAM SQUARES

Pour about ⅓ of Miracle Cake batter (page 138) into greased pan, 8x8x2 inches, cover closely with damp cloth, then waxed paper, tie securely, and store in refrigerator until cake is to be baked. Bake in moderate oven (350° F) 50 minutes, or until done. Cool. Top with ½ cup of any favorite jam folded into ½ cup cream, whipped. Cut in squares for serving.

Miracle Cake batter may also be baked in large greased cup-cake pans. When cool the center of each cake may be partly removed, and the cake filled with any favorite jam and topped with whipped cream.



CURRENT CUP CAKES

Pour about ⅓ of Miracle Cake batter (page 138) into 16 large- or 24 medium-sized greased cup-cake pans, filling them ⅔ full. Sprinkle currants or seedless raisins over tops of cakes. Cover closely with damp cloth, then waxed paper, tie securely, and store in refrigerator until cakes are to be baked. Bake in moderate oven (375° F) 20 minutes, or until done.

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